Operating and installation instructions
Oven



To prevent the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

en - AU, NZ

M.-Nr. 09 608 430

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This appliance conforms to current safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time.
They contain important notes on installation, safety, use and maintenance.
Miele cannot be held liable for non-compliance with these instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

Correct application

▶ This oven is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

▶ The oven is not suitable for outdoor use.

▶ The oven is intended only to cook, bake, roast, grill, defrost, bottle, dry fruit etc.
Any other usage is at the owner's risk.

▶ This oven is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it or have been given instruction concerning its use by a person responsible for their safety.
They must be able to recognise the dangers of misuse.

Safety with children

▶ Young children must not be allowed to use this appliance.

▶ Older children may only use the appliance when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ Cleaning work may only be carried out by older children under the supervision of an adult.

▶ Children should be supervised near the appliance. Ensure that they do not play with the appliance.

▶ Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation. Keep children away from any packing material.

▶ Danger of burning!
Children's skin is far more sensitive to high temperatures than that of adults. Great care should be taken to ensure that children do not touch the appliance when it is being used. External parts of the oven such as the door glass, control panel and the vents become quite hot.

▶ Danger of injury!
The maximum load capacity for the door is 15 kg. Children can hurt themselves on an open door.
Ensure that children do not sit on or swing on the door.

Technical safety

▶ Repairs and other work by unqualified persons could be dangerous. Installation, maintenance work and repairs to electrical appliances must only be carried out by a Miele approved service technician.

▶ A damaged appliance is dangerous. Check it for any visible damage. Never install or attempt to use a damaged appliance.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.

▶ Before connecting the appliance to the mains supply, make sure that the rating on the data plate (voltage and frequency) corresponds to that of the household supply. This data must correspond in order to avoid risk of damage to the appliance. Consult a qualified electrician if in any doubt.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ For safety reasons, this appliance may only be used when it has been built in.

▶ This oven must not be installed and operated in mobile installations (e.g. on a ship).

▶ Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
Do not open the outer casing of the appliance.

▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.

▶ Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ If the oven is delivered without a connection cable, or if the connection cable supplied is damaged, a special connection cable must installed by a Miele approved service technician (see "Electrical connection").

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply, e.g. if the oven lighting is faulty (see "Problem solving guide").
It is only completely isolated from the electricity supply when:

– the mains fuse has been disconnected, or
– the screw-out fuse is removed (in countries where this is applicable), or
– it is switched off at the wall socket and the plug is withdrawn from the socket.
  Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.

▶ For the oven to function correctly, it requires a sufficient intake of cool air. Ensure the intake of cool air to the oven is not impaired (e.g. due to the installation of insulation material inside the housing unit). Furthermore, the incoming cool air must not be excessively heated by other heat sources (e.g. fuel furnaces).

▶ If the oven is installed behind a furniture door, do not close the door while the oven is in operation. Heat and moisture would build up behind a closed furniture door, potentially causing damage to the oven, the furniture unit and the flooring. Wait until the oven has cooled down completely before closing the furniture door.

Correct use

⚠ Danger of burning!
The oven becomes hot when in use.
Exercise care when handling food and trays so as not to burn yourself on heating elements, the walls of the oven, shelf runners, trays and hot food itself.
Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

▶ Do not use the oven to heat up the room.
Due to the high temperatures radiated, objects left near the appliance could catch fire.

▶ Never leave the appliance unattended when cooking with oil or fats as these are a fire hazard if allowed to overheat.
Do not attempt to extinguish oil or fat fires with water.
Switch off the oven and smother the flames by keeping the oven door closed.

▶ Make sure that you keep to the recommended grilling times when using grilling functions.
Excessively long grilling times can lead to food drying out and burning or could even cause the food to catch fire.

▶ Some foods dry out very quickly and can be ignited by high grilling temperatures. Do not use grilling functions for crisping rolls or bread or to dry flowers or herbs. Instead use Fan Plus or Conventional Heat.

▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise and even to ignite on the hot heating elements.

▶ When residual heat is used to keep food warm, the high level of humidity and condensation can cause corrosion in the oven. The control panel, worktop or furniture unit may also be damaged.
Do not switch the oven off completely while food is inside it, but select the lowest possible temperature for the oven function you are using. This will ensure the fan will automatically continue to run.

▶ Cover any food which is left in the oven to be kept hot, as moisture in the food could lead to corrosion damage in the oven. This also prevents the food from drying out.

▶ Never cover the floor of the oven with aluminium foil, or place oven dishes, pans, saucepans or trays directly onto the floor of the oven.
This would cause concentrations of heat which could cause damage to the floor of the oven.

▶ When storing pots or pans in the oven, do not slide them across the floor of the oven as this will damage the enamel coating.

▶ Never pour cold water onto hot surfaces in a hot oven.
The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel in the oven.

▶ During cooking processes using moisture and during the residual moisture evaporation process steam is produced which can cause serious injury by scalding.
Do not open the door whilst a burst of steam is being released or during the evaporation process.

▶ It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring and/or turning the food.

▶ Plastic containers, which are not heat-resistant, melt and may ignite at high temperatures and can damage the oven.
Use only plastic containers that are indicated by the manufacturer as being suitable for use in ovens.

▶ Do not use the appliance to heat up or bottle food in sealed jars and tins.
Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.

▶ Do not leave the oven door open unnecessarily as someone may trip over it or be injured by it.

▶ The oven door can support a maximum load of 15 kg.
Do not lean or sit on an open oven door, or place heavy items on it. Also make sure that nothing can get trapped between the door and the oven cavity. This could damage the oven.

Cleaning and care

▶ Do not use a steam cleaning appliance to clean this oven.
Pressurised steam could reach the electrical components and cause a short circuit.

▶ Scratches on the door glass can result in the glass breaking.
Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.

▶ The shelf runners can be removed for cleaning purposes (see "Cleaning and care").
Ensure they are correctly fitted after cleaning and never operate the oven without the shelf runners fitted.

▶ The catalytic enamelled back panel can be removed for cleaning purposes (see "Cleaning and care").
Ensure it is correctly fitted after cleaning and never operate the oven without the back panel fitted.

Accessories

▶ Use only genuine original Miele spare parts. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Miele cannot accept liability.

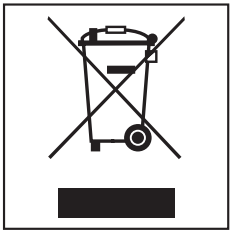
▶ If you have a Miele HUB 5000-M/HUB 5001-M/HUB 5000-XL oven dish, do not place it on shelf level 1.
This would damage the floor of the oven. The very small gap between the bottom of the dish and the oven floor would cause a build-up of heat and could cause the enamel to crack or chip.
Do not place Miele oven dishes on the top rail of shelf level 1 as they will not be secured in this position by the anti-tip safety notches on the sides of the dishes.
Instead, use shelf level 2 for these oven dishes.

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.
Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.
Rather than just throwing these materials away, please ensure they are offered for recycling.
Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Disposing of your old appliance

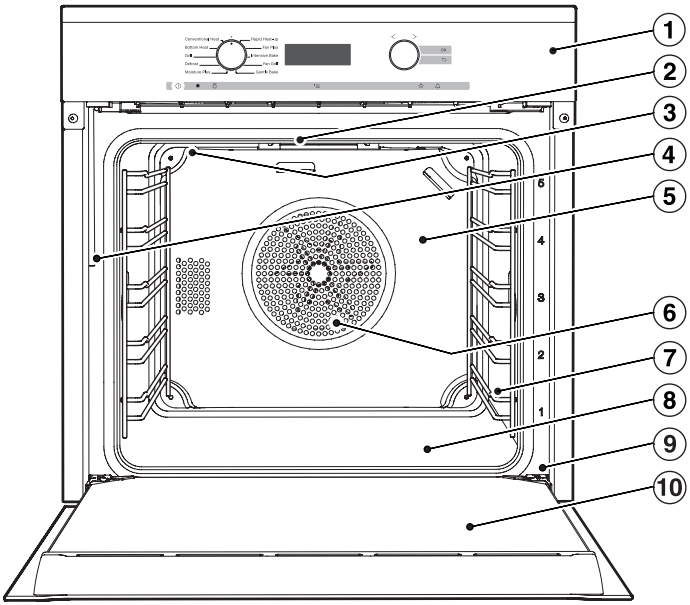
Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Therefore, please do not dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre.

Ensure that your old appliance presents no danger to children while being stored for disposal.

Oven overview



① Oven controls*

② Top heat/grill element

③ Steam inlet openings

④ Water intake pipe for the steam injection system

⑤ Catalytic enamelled back panel

⑥ Air inlet for the fan with ring heating element behind it

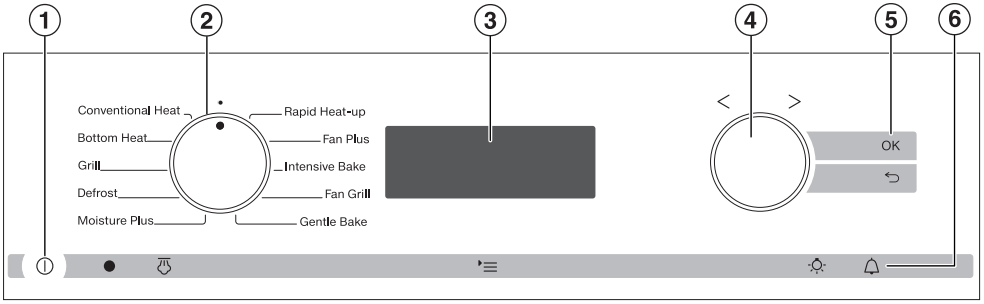
⑦ Shelf runners with 5 shelf levels

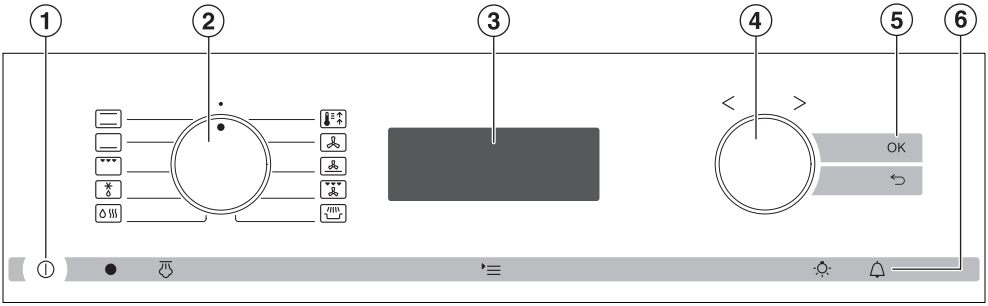
⑧ Oven floor with bottom heat element underneath it

⑨ Front frame with data plate

⑩ Door

* Depending on model





① On/Off sensor ⏻

② Function selector

③ Display

④ Rotary selector < >

⑤ OK, ⮌ sensors

⑥ , , , sensors

On/Off sensor ⏻

The On/Off sensor ⏻ is recessed and reacts to touch.

It is used for switching the oven on and off.

Function selector

For selecting oven functions.

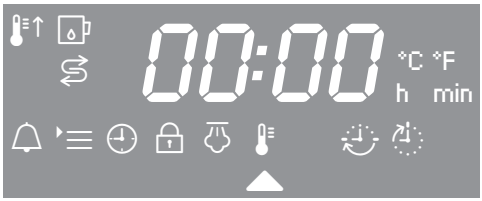
The function selector can be turned clockwise or anti-clockwise. When the function selector is in the ● position, it can be retracted by pushing it in.

Oven functions

- Conventional Heat
- Bottom Heat
- Grill
- Defrost
- Moisture Plus
- Rapid Heat-up
- Fan Plus
- Intensive Bake
- Fan Grill
- Gentle Bake

Display

The display shows the time of day or your settings.



Symbols in the display

Depending on the position of the function selector ◯ and/or whether a sensor has been touched, the following symbols appear:

Symbol/Function	◯
Minute minder	Any
Temperature indicator light	Oven function
Duration	
End of cooking duration	
Temperature	
Water intake process	Moisture Plus
Descale	
Bursts of steam	
Settings *P*	●
Time of day	
System lock	

You can only set or change a function if the function selector is in the correct position.

Rotary selector

Use the rotary selector < > to enter temperatures and durations.

Turning it clockwise will increase the values, and turning it anti-clockwise will decrease them.

It can also be used to highlight a function by moving the triangle ▲ in the display.

It can be turned clockwise or anti-clockwise. It can be retracted in any position by pressing it in.

Sensors

The OK, ⮌, ⏱, ▸≡, ☼ and 🔔 sensors react to touch. Each touch is confirmed with a keypad tone.
This keypad tone can be switched off by changing setting *P 3* to Status *5 0* (see "Settings – *P 3*").

Sensor	Function	Notes
OK	For calling up functions and saving settings	Functions marked with the triangle ▲ can be called up by touching OK. The selected function can be changed whilst the triangle ▲ is flashing. Touch OK to save the changes.
⮌	To go back a step	
‣≡	To call up functions	If the time of day is visible in the display and the rotary selector is at the ● position, the symbols for settings ‣≡ time of day 🕒 and system lock 🔒 will appear when the ‣≡ sensor is touched. If the time of day display is switched off, the ‣≡ sensor will not react until the oven is switched on. During a cooking process, temperature 🌡, cooking duration ⏲ and finish time ⏰ can be adjusted by touching this sensor.

Sensor	Function	Notes
☼	For switching the oven interior lighting on and off	If the time of day display is visible, the oven interior lighting can be switched on and off by touching the ☼ sensor, for example when cleaning the oven. If the display is dark, the ☼ sensor will not react until the oven is switched on. The oven interior lighting switches off after 15 seconds during a cooking process or remains constantly switched on, depending on the setting selected.
🔔	For setting the minute minder	If the time of day is visible, you can enter a minute minder duration at any time, e.g. when boiling eggs on the cooktop. If the time of day display is switched off, the 🔔 sensor will not react until the oven is switched on.
	For injecting the bursts of steam	If manual bursts of steam are selected for the Moisture Plus function, the bursts of steam are injected by touching the sensor. The sensor lights up when a burst of steam can be injected. appears in the display when a burst of steam is being injected.

Model numbers

A list of the ovens described in these operating instructions can be found on the back page.

Data plate

The data plate located on the front frame of the oven is visible when the door is open.

On the data plate are printed the model number, serial number and the connection data (voltage/frequency/maximum rated load).

Have this information available if you need to contact Miele so that any issues can be rectified as quickly as possible.

Items supplied with delivery

The oven is supplied with:

– the operating and installation instructions for using the oven functions, with examples of recipes,

– screws for securing your oven in the housing unit,

– descaling tablets and a plastic tube with suction cup for descaling,

– various accessories.

Standard and optional accessories

Depending on model!
All ovens are supplied with shelf runners, a universal tray and baking and roasting rack (rack for short).
Depending on the model, Miele ovens may be supplied with the accessories listed below.

All accessories and cleaning and care products in these instructions are designed to be used with Miele ovens.

They can be ordered at www.miele-shop.com or from Miele.

Please state the model number of your oven and that of any accessories you wish to purchase.

Shelf runners

Shelf runners for accessories (trays, racks, FlexiClip telescopic runners etc.) are fitted on either side of the oven cavity for shelf levels 5 to 1.

The shelf level numbers are indicated on the front of the oven frame.

Each shelf runner has two rails:

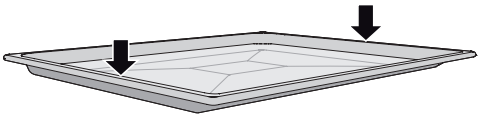
– Accessories are inserted between the two shelf runners.

– FlexiClip telescopic runners (if available) are fitted to the bottom rail of each shelf runner.

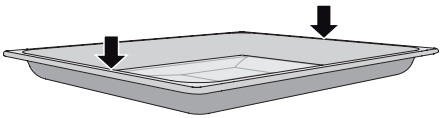
The shelf runners can be removed for cleaning purposes (See "Cleaning and care").

Baking tray, universal tray and rack with non-tip safety notches

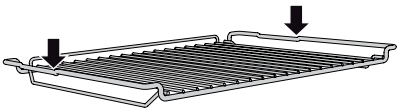
Baking tray HBB 71:



Universal tray HUBB 71:



Rack HBBR 71:



Insert these accessories into the shelf runners between the two rails of a shelf level.

Non-tip safety notches are located on accessories to prevent the trays being pulled out completely when you only wish to pull them out partially. They also prevent trays from tipping.

– The non-tip safety notches are located in the middle of the short sides of the baking tray and universal tray.

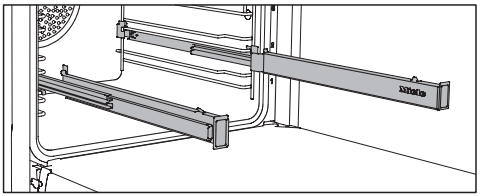
– The non-tip safety notches are located towards the back of the short sides of the rack.

Always place the rack with the loading surface in the lower position and the non-tip safety notches towards the back.



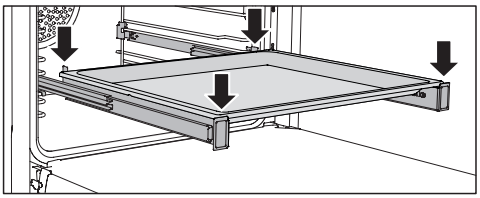
If you are using the universal tray with the rack on top, insert the tray between the rails of a shelf runner and the rack will sit on top of it.

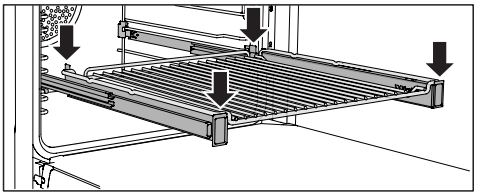
FlexiClip telescopic runners HFC 71



The FlexiClip telescopic runners can be attached to any shelf level.

Push the FlexiClip telescopic runners right into the oven before placing accessories on them. The accessories will then automatically sit securely in between the stoppers at either end of each runner and be prevented from sliding off.





The maximum load for the FlexiClip telescopic runners is 15 kg.

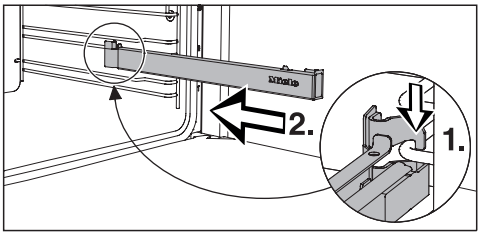
Fitting and removing the FlexiClip telescopic runners

⚠ Danger of burning!
Make sure the oven heating elements are switched off and the oven interior is cool.

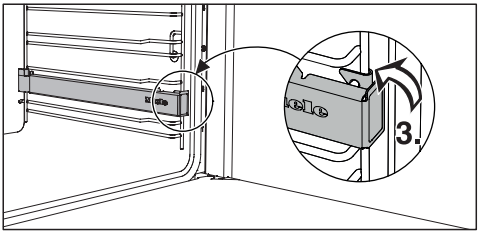
The FlexiClip telescopic runners are fitted in between the two rails that make up a shelf level.

The telescopic runner with the Miele logo must be fitted on the right.

When fitting or removing the telescopic runners, do **not** extend them.



- Hook the FlexiClip telescopic runner onto the bottom rail of a shelf level at the front (1.) and push it along the rail into the oven interior (2.).

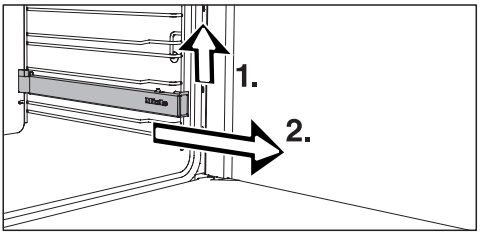


- Then secure the telescopic runner to the bottom of the two rails as illustrated (3).

If the telescopic runners are difficult to pull out after fitting, you may need to pull firmly on them once to release them.

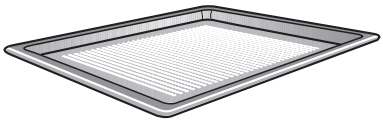
To remove a FlexiClip telescopic runner:

- Push the FlexiClip telescopic runner all the way in.



- Remove the FlexiClip runner by raising it at the front (1) then pulling it forwards along the rail and out (2).

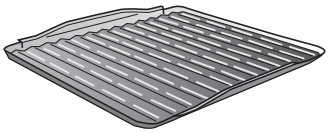
Gourmet perforated baking tray HBBL 71



The Gourmet perforated baking tray has been specially developed for the preparation of baked goods made from yeast and quark/oil mixtures.
The tiny perforations assist in browning the underside of baked goods.
The tray can also be used for drying food.

The surface has been treated with PerfectClean enamel.

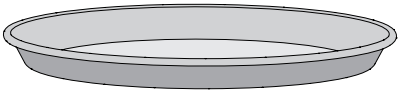
Grilling and roasting insert HGBB 71



The grilling and roasting insert should be placed in the universal tray when grilling or roasting.
The juices from the food being cooked collect under the insert. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

The surface has been treated with PerfectClean enamel.

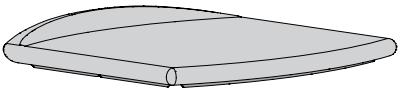
Pizza tray HBF 27-1



This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for frozen cakes.

The surface has been treated with PerfectClean enamel.

Pizza stone HBS 60



The pizza stone is ideal for items which need a well-baked base such as pizza, quiche, bread, bread rolls and savoury snacks.
The baking stone is made from heat retaining fire brick and is glazed.
Place it directly on the rack.
A wooden paddle is supplied with it for placing food on the pizza stone and taking it off.

Gourmet oven dishes HUB and lids HBD

The Gourmet Miele oven dishes, unlike other oven dishes, slide into the oven on the shelf runners. They have non-tip safety notches like the rack to prevent them being pulled out too far.
They also have a non-stick coating.

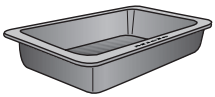
The oven dishes have depths of 22 cm or 35 cm. They have the same width and height.

Suitable lids are available separately.

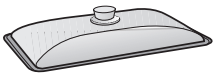
Please quote the model number of your Miele oven dish when ordering a lid.

Depth: 22 cm

HUB 5000-M
HUB 5001-M*

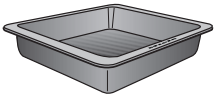


HBD 60-22

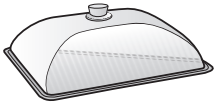


Depth: 35 cm

HUB 5000-XL

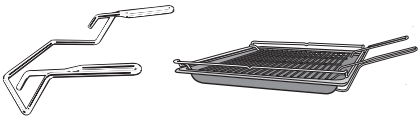


HBD 60-35



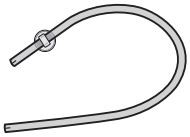
* Suitable for induction cooktops

Handle HEG



The handle makes it easier to take the universal tray, baking tray and rack out of the oven, or to put them into it. The two prongs at the top go inside the tray or above the rack, and the U-shape supports underneath.

Descaling tablets, plastic tube with suction cup



These are required for descaling the appliance.

Catalytic enamelled liners

– Side walls
  These are installed behind the shelf runners and protect the interior walls against soiling.
– Ceiling panel
  This is installed above the top heat/grill element and protects the ceiling against soiling.
– Back wall
  Order this spare part if the catalytic enamel has become ineffective due to incorrect use or heavy soiling.

When ordering, please quote the model number of your oven.

Original Miele all purpose microfibre cloth

Light soiling and fingerprints can be easily removed with the microfibre cloth.

Original Miele oven cleaner

The Original Miele oven cleaner is suitable for removing very stubborn soiling from PerfectClean surfaces. It is not necessary to pre-heat the oven beforehand.

Oven controls

In addition to operating the various cooking functions for baking, roasting and grilling, the oven controls are also used to operate

- the time of day display,
- a minute minder,
- a timer to automatically switch cooking programmes on and off,
- Moisture Plus cooking,
- settings that can be customised.

Safety features

System lock for the oven

The system lock prevents the oven from being used unintentionally (see "System lock").

The system lock will remain activated even after an interruption to the power supply.

Cooling fan

The cooling fan comes on automatically when a cooking programme is started. The cooling fan mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents located between the appliance door and the control panel.

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.

When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

Vented oven door

The door panes have a heat-reflective coating.

When the oven is operating, air is circulated through the door to keep the outer pane cool.

The door can be removed and disassembled for cleaning purposes (See "Cleaning and care").

PerfectClean treated surfaces

Surfaces treated with PerfectClean enamel are characterised by their exceptional anti-stick properties and ease of cleaning.

Food can be taken off easily, and soiling from baking and roasting is simple to remove.

You can cut up food on surfaces treated with PerfectClean enamel.

However, do not use ceramic knives as these will scratch the PerfectClean surface.

Surfaces treated with PerfectClean enamel can be cleaned as you would clean glass.

Read the instructions in "Cleaning and care" so that the benefits of the anti-stick properties and easy cleaning are retained.

The following surfaces have been treated with PerfectClean enamel:

- Oven interior
- Shelf runners
- FlexiClip telescopic runners
- Universal tray
- Baking tray
- Rack
- Grilling and roasting insert
- Gourmet perforated baking tray
- Pizza tray

Catalytic enamelled back wall

The back panel is coated with catalytic enamel. Soiling from oil and fat is burnt off this type of surface when very high temperatures are used in the oven.

See "Cleaning and care" for more information.

Before using for the first time

⚠ The oven must be built into its housing unit before it can be used.

- Press and release the function and rotary selectors if they are retracted.

The time of day can only be changed when the function selector is at ●.

- Set the time of day

Setting the time of day for the first time

The time of day is shown in the 24-hour format.

After connecting the oven to the electricity supply, *12:00* will appear in the display and the triangle ▲ will flash under 🕘:



- Use the rotary selector to enter the time of day.
- Touch the OK sensor.

The time of day is now saved.

The time of day can be displayed in the 12-hour format by setting *P 4* in the settings menu to status *12h* (see "Settings").

In the event of a power cut, the time of day is saved for approx. 200 hours. If power is restored within this time, the current time of day will be displayed again.

After a longer power cut, the time of day needs to be re-entered.

The time of day display is switched off by default (see "Settings – *P 1*"). The display appears dark if the oven is switched off. The time of day continues to run unseen in the background.

Heating up the oven for the first time and rinsing the steam injection system

New ovens can give off an unpleasant smell on first use. Heating up the oven for at least 1 hour with nothing in it will get rid of this smell.
It is a good idea to rinse the steam injection system at the same time.

Ensure that the kitchen is well ventilated while the appliance is being heated up for the first time. Close doors to other rooms to prevent the smell spreading throughout the house.

- Remove any protective wrapping and sticky labels from the oven.
- Before heating up the oven, it is a good idea to wipe the interior out with a damp cloth first. This way any dust or bits of packaging that may have accumulated in the oven compartment during storage and unpacking will be removed.
- Fit the FlexiClip telescopic runners (available to order) to the shelf runners and insert all trays and the rack.
- Place a container with approx. 150 ml fresh tap water in the oven.
- Switch the oven on.
- Select the Moisture Plus function.

The lighting will come on.

Auto will appear in the display and the triangle ▲ will flash under :



- Touch the OK sensor.

The recommended temperature will appear in the display with the triangle ▲ flashing under :

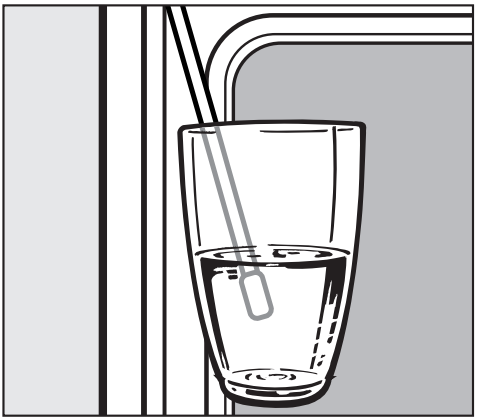


- Use the rotary selector to set the maximum possible temperature (250 °C).
- Touch OK or wait approx. 15 seconds.
  The setting will then be automatically saved.

The prompt for water intake appears and the triangle ▲ flashes:



- Open the door.
- Pull the water intake pipe forwards (located below the control panel on the left).



- Place the end of the water intake pipe in the water container.
- Touch the OK sensor.

The water intake process will begin.

The amount of water required will be drawn up into the oven. The quantity of water specified is higher than actually required, leaving a small amount in the container.

- Remove the water container after the water intake process.
- Close the door.

You will hear the pump briefly as the remaining water in the water intake pipe is drawn into the oven.

The oven heating will switch on.

After a short time, a burst of steam is injected automatically.

⚠ Danger of injury!
Steam can cause injury by scalding. Do not open the appliance door while a burst of steam is being injected.

Heat up the oven for at least 1 hour.

After at least an hour:

- Turn the function selector to ●.

After heating up for the first time

⚠ Danger of burning!
Allow the oven interior to cool down before cleaning by hand.

- Touch ☼ to switch on the oven interior lighting.
- Take all accessories out of the oven and clean them by hand (see "Cleaning and care").
- Clean the oven interior with a clean sponge and a solution of warm water and washing-up liquid or a damp microfibre cloth.
- Dry all surfaces with a soft cloth.
- Switch the interior lighting and the oven off.

Leave the oven door open until the oven interior is completely dry.

Changing the time of day

The time of day can only be changed when the oven is switched on and the function selector is at ●.

- Touch ‣≡.
- Use the rotary selector to move the triangle ▲ until it appears under 🕘.
- Touch the OK sensor.

The triangle ▲ will flash under 🕘.

- Use the rotary selector to enter the time of day.
- Touch the OK sensor.

The time of day is now saved.

In the event of a power cut, the time of day is saved for approx. 200 hours. If power is restored within this time, the current time of day will be displayed again.

After a longer power cut, the time of day needs to be re-entered.

Changing factory default settings

Settings can only be changed when the oven is switched on and the rotary selector is at ●.

Your appliance is supplied with a number of standard default settings (see the "Settings overview" chart).

A setting is changed by altering its status.

- Touch ☰.
- If necessary, use the rotary selector to move the triangle ▲ until it appears under ☰.



- Touch the OK sensor.

P 1 will appear:



- If you wish to change another setting, use the rotary selector to select the appropriate number.
- Touch the OK sensor.



The setting is selected and the current status appears, e.g. *S 0*.

To change the status:

- Use the rotary selector to select the status you want.
- Touch the OK sensor.

The selected status is saved and the setting appears again.

If you want to change further settings, proceed as described above.

Touch ⮌ if you have not changed one setting and wish to switch to another.

- Touch ☰ if you do not want to change any more settings.

The settings remain in the memory even after a power cut.

Settings

Settings overview

Setting	Status	
P 1 **Time of day display**	S 0 *	The time of day display is **switched off**. The display is dark when the oven is switched off. The time of day continues to run unseen in the background. If you have selected status S 0, the oven must be switched on before it can be used. This also applies for the minute minder and lighting. The oven also switches off automatically if no settings are selected within a certain period of time (approx. 30 minutes).
	S 1	The time of day display is **switched on** and is visible in the display.
P 2 **Buzzer volume**	S 0	The buzzer is **switched off**.
	S 1 to S XX **	The buzzer is **switched on**.* The volume can be altered. When you select a status you will hear the corresponding buzzer.
P 3 **Keypad tone**	S 0	The keypad tone is **switched off**.
	S 1 *	The keypad tone is **switched on**.
P 4 **Clock format**	24h *	The time of day is shown in the **24-hour format**.
	12h	The time of day is shown in the **12-hour** format. If you change the clock after 1 pm (13:00) from a 12-hour clock to a 24-hour clock, you will need to update the hours for the time of day accordingly.

* Factory default setting

** depending on model

Setting	Status	
P 5 **Temperature units**	°C * °F	The temperature is displayed in **degrees Celsius**. The temperature is displayed in **degrees Fahrenheit**.
P 6 **Display brightness**	5 1 to 5 7, 5 4 *	You can choose different levels of brightness for the display. 5 1 minimum brightness 5 7 maximum brightness.
P 7 **Lighting**	5 0 * 5 1	The oven interior lighting is **switched on for 15 seconds** and then switches off automatically. The oven interior lighting is **switched on constantly**.
P 8 **Demo mode**	5 0 * 5 1	Select 5 0 and touch OK for approx. 4 seconds. If---- appears briefly, Demo mode is **deactivated**. Select 5 1 and touch OK for approx. 4 seconds. If nES_ appears briefly, Demo mode is **activated**. The oven can be operated but will not heat up and the steam injection system pump will not work. Do not activate this setting for domestic use.

* Factory default setting

System lock

The system lock prevents the oven from being used unintentionally, for example by children.

The oven is delivered with the system lock deactivated.

The setting for the system lock can be changed by altering its status S:

– S 0 = Off

– S 1 = On

Activating the system lock

The status of the system lock can only be altered when the oven is switched on and the rotary selector is at ●.

- Touch ‣≡.
- Use the rotary selector to move the triangle ▲ until it appears under .



- Touch the OK sensor.

The currently set status S 0 appears:



- Use the rotary selector to select status S 1.



- Touch the OK sensor.
- Touch ‣≡.

The current time of day will appear.

- Switch the oven off.

When the appliance is switched on again, the symbol will appear in the display to remind you that the system lock has been activated.

The system lock will remain activated even after an interruption to the power supply.

Deactivating the system lock for a cooking process

■ Switch the oven on.

The and ▲ symbols and the current time of day will appear:



■ Touch OK until goes out.

The oven can now be used.

Deactivating the system lock

The status of the system lock can only be altered when the oven is switched on and the rotary selector is at ●.

■ Switch the oven on.

■ Touch OK until goes out.

■ Touch ‣≡.

■ Use the rotary selector to move the triangle ▲ until it appears under .

■ Touch the OK sensor.

The currently set status *S 1* appears.

■ Use the rotary selector to set status *S 0*.

■ Touch the OK sensor.

■ Touch ‣≡.

The system lock is switched off.

The symbol disappears.

Using the minute minder

The minute minder can be used to time other activities in the kitchen, e. g. boiling eggs.

The minute minder can also be used at the same time as a cooking programme for which the start and finish times have been set, e.g. as a reminder to stir a dish or add seasoning etc.

A maximum minute minder time of 99 minutes and 55 seconds can be set.

Tip: Use the minute minder in Moisture Plus to remind you to inject the bursts of steam at the desired time.

Setting the minute minder

Example:
You want to boil some eggs and set a minute minder time of 6 minutes and 20 seconds.

> If you have selected the setting "*P 1 – 5 0*" for the time of day display, you will need to switch the oven on before you can set a minute minder time.

■ Touch .

00:00 will appear in the display with the triangle ▲ flashing under :



■ Use the rotary selector to set the minute minder time you require.



■ Touch the OK sensor.

The minute minder is saved and will count down in seconds.



The symbol indicates the minute minder has been set.

At the end of the minute minder time

– flashes,
– the time will count upwards,
– a buzzer will sound three times if this option is selected (see "Settings – *P 2*").

■ Touch .

The buzzer will stop and the symbols in the display will go out.

To change the time set for the minute minder

■ Touch .

The minute minder time selected appears.

■ Use the rotary selector to change the minute minder time.

■ Touch the OK sensor.

The changed minute minder is saved and will count down in seconds.

To cancel the time set for the minute minder

■ Touch .

■ Use the rotary selector to reduce the minute minder time to *00:00*.

■ Touch the OK sensor.

The minute minder is now cancelled.

Overview of functions

Your oven has a range of functions for preparing a wide variety of recipes.

Depending on the function selected, different heating elements are switched on and sometimes combined with the fan (see details in parentheses).

Conventional Heat

(Top heat/grill element + bottom heat element)

For baking and roasting traditional recipes, preparing soufflés and cooking at low temperatures.

If using an older recipe or cookbook, set the oven temperature 10 °C lower than that recommended. This will not change cooking times.

Bottom Heat

(Bottom heat element)

Use this function towards the end of cooking to reheat or brown the base of a cake, quiche or pizza.

Grill

(Top heat/grill element)

For grilling and toasting bread, open sandwiches etc. and browning baked dishes.

Defrost

(Fan)

For the gentle defrosting of frozen food.

Moisture Plus

(Ring heat element + fan + steam injection system)

For baking and roasting with moisture injection.

Rapid Heat-up

(Top heat/grill element + ring heat element + fan)

For pre-heating the oven compartment quickly.
The oven function required must then be selected once the desired temperature has been reached.

Fan Plus

(Ring heat element + fan)

This function is used for baking and roasting on different levels at the same time.
A lower temperature can be selected than when using Conventional Heat, as the fan distributes the heat to the food straight away.

Intensive Bake

(Ring heat element + fan + bottom heat element)

For baking cakes, tarts, pies, quiches and pizzas that require a crisper base or moist toppings.
Intensive Bake is not suitable for baking thin biscuits or for roasting as the juices will become too dark.

Fan Grill

(Top heat/grill element + fan)

For grilling thicker cuts of meat (e.g. roulades, chicken). Lower temperatures can be used than when using the Grill function, as the fan distributes the heat to the food straight away.

Gentle Bake

(Top heat/grill element + ring heat element + fan)

Ideal for cooking bakes and gratins that need to be crispy on top.

Tips on saving energy

– Remove any accessories from the oven that you do not require for cooking.

– Pre-heat the oven only if instructed to do so in the recipe or the cooking chart.

– Avoid opening the door during cooking.

– In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest given time.

– Use Fan Plus as you can cook at temperatures 10–30 °C lower than when using other functions.

– Fan Grill can be used for a wide variety of food. With Fan Grill you can use lower temperatures than with other grill functions which use the maximum temperature setting.

– The factory default setting "P 1 – 5 0" for the time of day display gives the lowest possible energy consumption.

– With the factory default setting "P 1 – 5 0" the oven interior lighting switches off automatically after 15 seconds. It can be switched on again at any time by touching .

Using residual heat

When cooking using temperatures above 140 °C and cooking durations longer than 30 minutes, you can turn the rotary selector to the ● position about 5 minutes before the end of cooking. The heating elements will switch off and the residual heat in the oven will be sufficient to finish cooking the food.

Energy save mode

The oven will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a cooking programme.

The time when this happens will depend on the selected settings (function, temperature and duration).

The time of day will be displayed or the display will remain dark (see "Settings - Time - Display").

Simple operation

- Switch the oven on.
- Unless the recipe requires a pre-heated oven, place the food in the oven.
- Select the required oven function with the function selector.

The recommended temperature will appear:



The oven heating, lighting and cooling fan will switch on.

- Use the rotary selector to change the temperature if necessary.

The current temperature and temperature indicator light will appear after a short time:



You will see the temperature increasing.
A buzzer will sound when the oven temperature is reached if this option is selected (see "Settings *P 2*").

After the cooking process:

- Turn the function selector to ●.
- Remove the food from the oven.
- Switch the oven off.

Cooling fan

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.

When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

Recommended temperature

As soon as a cooking function is selected, a recommended temperature will appear in the display.

	Recommended-temperature	Temperature range
	160 °C	30–250 °C
	170 °C	50–250 °C
	160 °C *	130–250 °C
	180 °C	30–280 °C
	190 °C	100–250 °C
	200 °C	100–260 °C
	240 °C	200–300 °C
	190 °C	100–250 °C
	25 °C	25–50 °C
	160 °C	100–250 °C

* First Auto will appear in the display and the triangle ▲ will flash under the symbol. The recommended temperature will only appear after the number of bursts of steam has been selected.

Changing the temperature

Example:
You have selected Fan Plus and 170 °C and can see the temperature increasing.



You want to reduce the target temperature to 155 °C.

- Use the rotary selector to reduce the temperature.

The triangle will flash under the temperature symbol and the temperature will be altered in 5 °C-steps.



The altered target temperature is saved. The actual temperature is displayed.

Touch to change between displaying the actual and target temperatures.

Temperature indicator light

The temperature indicator light lights up whenever the oven heating is switched on.

As soon as the selected temperature is reached,

– a buzzer will sound, if this option is selected (see "Settings – P 2"),

– the temperature indicator light will go out,

– the oven heating will switch off.

The temperature control unit ensures that the oven heating and the temperature indicator light switch back on if the temperature in the oven temperature falls bellow the level set.

Pre-heating the oven

It is only necessary to pre-heat the oven in a few instances.

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase. If the recipe requires pre-heating, place the food in the oven once the temperature indicator light goes out.

Pre-heat the oven when cooking the following food with the following oven functions:

Fan Plus

– dark bread doughs,

– beef sirloin joints and fillets.

Conventional Heat

– cakes or biscuits with a short baking time (up to 30 minutes),

– delicate mixtures (e. g. sponges),

– dark bread doughs,

– beef sirloin joints and fillets.

Rapid Heat-up

With Rapid Heat-up the heating up phase can be shortened.

Do not use Rapid Heat-up to pre-heat the oven when baking pizzas or delicate mixtures (e.g. small baked goods with a high sugar content, pizza, choux pastries, sponges).
They will brown too quickly.

- Select Rapid Heat-up.
- Select a temperature.
- When the temperature indicator light goes out for the first time, set the oven function you require for continued cooking.
- Unless the recipe requires a pre-heated oven, place the food in the oven.

Switching cooking programmes on and off automatically

Cooking programmes can be switched on or off automatically.

To do this, set a duration or a duration and finish time after selecting an oven function and a temperature.

The maximum duration which can be set for a cooking programme is 12 hours.

We recommend using automatic switching on and off when roasting. However, do not delay the start for too long when baking as the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

Setting a cooking duration

Example:
To bake a cake for 1 hour 5 minutes:

- Unless the recipe requires a pre-heated oven, place the food in the oven.
- Select the required oven function and the temperature.

The oven heating, lighting and cooling fan will switch on.

- Touch ›≡.



- If necessary, use the rotary selector to move the triangle ▲ until it appears under ⏲.
- Touch the OK sensor.

00:00 h will appear in the display with the triangle ▲ flashing under ⏲.



- Use the rotary selector to set the cooking duration (*01:05*).
- Touch the OK sensor.

The cooking duration is saved and then counts down in minutes, with the last minute counting down in seconds.

The ⏲ symbol indicates a cooking duration has been set.

Setting a cooking duration and finish time

Example:
The time is now 11:15 ;
you want a dish with a cooking duration of 90 minutes to be ready by 13:30 .

- Unless the recipe requires a pre-heated oven, place the food in the oven.
- Select the required oven function and the temperature.

The oven heating, lighting and cooling fan will switch on.

Set the cooking duration first:

- Touch ▸≡.
- If necessary, use the rotary selector to move the triangle ▲ until it appears under ⏲.
- Touch the OK sensor.

00:00 h will appear in the display with the triangle ▲ flashing under ⏲.

- Use the rotary selector to set the cooking duration (*01:30*).
- Touch the OK sensor.

The cooking duration ⏲ is saved and then counts down in minutes:



Then set the finish time:

- Use the rotary selector to move the triangle ▲ until it appears under ⏰.

-:- - will appear:



- Touch the OK sensor.

12:45 will appear in the display (= current time of day + cooking duration = *11:15* + *1:30*).



- Use the rotary selector to enter the cooking duration finish time (*13:30*).
- Touch the OK sensor.

The finish time ⏰ is now saved.



The oven heating, lighting and cooling fan will switch off.

As soon as the start time (*13:30* - *1:30* = *12:00*) is reached, the oven heating, lighting and cooling fan will switch on.

At the end of the cooking duration

– 0:00 will appear,

– starts to flash,

– the oven heating and lighting will switch off,

– the cooling fan remains switched on,

– a buzzer will sound three times if this option is selected (see "Settings – P 2").

■ Turn the function selector to ●.

■ Switch the oven off.

■ Remove the food from the oven.

If the dish is not cooked to your satisfaction, you can prolong the cooking duration by entering a new duration.

Changing the cooking duration

■ Touch ▸≡.

■ If necessary, use the rotary selector to move the triangle ▲ until it appears under .

The remaining cooking duration appears in the display.

■ Touch the OK sensor.

■ Use the rotary selector to alter the cooking duration.

■ Touch the OK sensor.

The changed cooking duration is now saved.

Deleting a cooking duration

- Touch ‣≡.
- If necessary, use the rotary selector to move the triangle ▲ until it appears under ⏲.
- Touch the OK sensor.

The triangle ▲ will flash under ⏲.

- Use the rotary selector to set the cooking duration to *00:00*.
- Touch the OK sensor.

The cooking duration and any finish time will be deleted.

- Touch ‣≡.

The current temperature will appear. The oven heating remains switched on.

If you want to finish the cooking programme:

- Turn the function selector to ●.
- Remove the food from the oven.

If you turn the function selector to ● or switch the oven off, the settings for the cooking duration and the finish time will be deleted.

Deleting a finish time

- Touch ‣≡.
- If necessary, use the rotary selector to move the triangle ▲ until it appears under ⏰.
- Touch the OK sensor.

The triangle ▲ will flash under ⏰.

- Use the rotary selector to set the finish time to - -:- -.
- Touch the OK sensor.

The cooking duration finish time is now deleted.

Moisture Plus

Your oven is equipped with a steam injection system for cooking with moisture. Baking, roasting and cooking with Moisture Plus guarantees optimised steam and air conduction for excellent cooking and browning results.

After selecting Moisture Plus, you need to set the number of bursts of steam.

You can select:

– Automatic burst of steam (*Auto*)
  This requires enough water for one burst of steam. The burst of steam will be injected into the oven automatically after the heating-up phase.

– 1 burst of steam (*1*)
  2 bursts of steam (*2*)
  3 bursts of steam (*3*)
  You need to prepare the appropriate amount of water according to the number of bursts of steam.

Then set the temperature and start the water intake process. Water is taken in via the tube underneath the control panel on the left.

⚠ Use only fresh tap water when cooking with the Moisture Plus function.
Other liquids will cause damage to the oven.

The water is injected as bursts of steam into the oven compartment during the cooking programme.
The steam inlets are located at the rear left corner of the roof of the oven.

One burst of steam takes approx. 5–8 minutes. The number of bursts of steam and when they are injected will depend on the type of food being cooked:

– **Yeast mixtures** will rise better if steam is injected at the beginning of the programme.

– **Bread and rolls** also rise better if exposed to steam at the start. Injecting a burst of steam at the end of the programme will give the bread and rolls a glistening crust.

– When **roasting meat with a high fat content**, injecting steam at the beginning of roasting will help render the fat.

Moisture Plus is not suitable for mixtures which contain a lot of moisture, such as choux pastry and meringues, as the addition of steam does not allow them to dry out sufficiently.

Tip: Please refer to the sample recipes.

Cooking with the Moisture Plus function

It is quite normal for condensation to form on the inside of the door during steam injection. This will dissipate during the course of the cooking programme.

■ Prepare the food and place in the oven if no pre-heating is required.

■ Fill a suitable container with the quantity of water specified:

Auto:	approx.150 ml
1:	approx.150 ml
2:	approx. 200 ml
3:	approx. 300 ml

■ Select the Moisture Plus function.

Set the number of bursts of steam

Tip: Please refer to the sample recipes.

Auto will appear in the display and the triangle ▲ will flash under .



The other steam burst options (*1*, *2*, *3*) can be selected using the rotary selector.

After *3*, *E* is displayed.
This option starts the descaling process (see "Descaling the steam injection system ").

If you wish the burst of steam to be injected into the oven automatically after the heating-up phase:

- Select *Auto*.

If you wish to inject one or more bursts of steam manually at specific times:

- Select *1*, *2* or *3*.
- Touch the OK sensor.

Setting the temperature

The recommended temperature will appear in the display and the triangle ▲ will flash under .



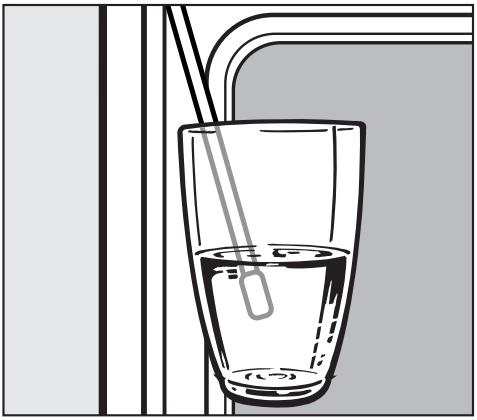
- If necessary, set the temperature using the rotary selector.
- Touch the OK sensor.

Preparing and starting the water intake process

The prompt for the water intake process will appear. The triangle ▲ will flash under .



- Open the door.
- Pull the water intake pipe forwards (located below the control panel on the left).



- Immerse the end of the water intake pipe in the container with tap water.
- Touch the OK sensor.

The water intake process will begin.

The amount of water actually drawn up into the oven may be less than the amount specified as required, leaving a small amount in the container.

The intake process can be interrupted and restarted at any time by touching OK.

- Remove the water container after the water intake process.
- Close the door.

You will hear the pump briefly as the remaining water in the water intake pipe is drawn into the oven.

The appliance begins to heat up.

The current temperature and the temperature indicator light will appear.



You will see the temperature increasing.
A buzzer will sound when the oven temperature is reached if this option is selected (see "Settings *P 2*").

Steam can cause injury by scalding.
Do not open the door while the burst of steam is being injected.
Condensation on the sensors will make them react more slowly.

Automatic burst of steam

Once the heating-up phase has been completed, the automatic burst of steam is injected.

The following will appear in the display:



The water will vaporise in the oven compartment.

After the burst of steam, will go out and the temperature will be displayed.

- Continue cooking until the end of the cooking duration.

Injecting bursts of steam manually

The bursts of steam can be injected as soon as lights up in the display.

Please wait until the heating-up phase is completed to allow the steam to be distributed evenly by the warm air in the oven.

Please refer to the recipes for the timing of the bursts of steam.

Tip: Set the minute minder to remind you.

- Touch to inject the burst of steam.

The sensor light goes out and the following appears in the display:



- Proceed as described to inject further bursts of steam.

After the last burst of steam , will go out and the temperature will be displayed.

- Continue cooking until the end of the cooking duration.

Evaporating residual moisture

When cooking using the Moisture Plus function, the water will be equally distributed between the number of bursts of steam and used up as long as the programme is not interrupted.

However, if a programme using steam injection is interrupted before all the bursts of steam have been injected, the water for these unused bursts of steam will remain in the system.

The next time the Moisture Plus function is selected, a time will appear and the triangle ▲ will flash under the symbol to prompt you to evaporate the residual moisture.

The time shown in the display will depend on the amount of residual water in the system.

It is best to start the evaporation of residual water straight away so that only fresh water is used during a cooking programme.

The residual moisture evaporation process

The oven will heat up and the residual water in the oven compartment will evaporate.

Depending on the amount of water, this can take up to approximately 30 minutes.

Steam can cause scalding injuries. Do not open the door during the evaporation process.

The moisture will condense on the door and in the oven compartment and needs to be wiped off after the oven has cooled down.

Starting residual moisture evaporation immediately

■ Select the Moisture Plus function.

A time, depending on the amount of residual water present, will appear and the triangle ▲ will flash under :



■ Touch the OK sensor.

The evaporation process will begin. The duration will count down in the display.

During the evaporation process, the duration may be adjusted by the system according to the amount of water currently present.



The last minute counts down in seconds.

At the end of the residual water evaporation process *Auto* appears:



A cooking process using the Moisture Plus function can now be carried out.

Cancelling residual moisture evaporation

⚠ Do not cancel the prompt for residual moisture evaporation too often, as this might cause the steam unit to overflow into the oven interior when taking in more water.

■ Select the Moisture Plus function.

A time, depending on the amount of residual water present, will appear and the triangle ▲ will flash under the symbol in the display:



■ Turn the rotary selector anti-clockwise.

The time will be set to *00:00*:



■ Touch the OK sensor.

Auto appears in the display.



A cooking process using the Moisture Plus function can now be carried out.

Eating food which has been cooked correctly is important for preventing food poisoning or other ailments. Only bake cakes, pizza, chips etc. until they are golden brown. Do not overcook them.

Oven functions

Depending on how the food is prepared, you can use Fan Plus, Intensive Bake, Moisture Plus or Conventional Heat.

Bakeware

The choice of bakeware depends on the oven function and how the food is prepared.

– Fan Plus, Intensive Bake, Moisture Plus:
Baking tray, universal tray, bakeware made from ovenproof material.

– Conventional Heat:
Dark metal, enamel or aluminium baking tins with a matt finish, as well as heat-resistant glass, ceramic and coated dishes can be used.
Avoid bright, shiny metal tins as they result in uneven or poor browning, and in some cases cakes might not cook properly.

– Always place baking tins on the rack.

  Position rectangular tins with the longer side across the width of the rack for optimum heat distribution and even baking results.

– When baking cakes with fresh fruit toppings and deep sponge cakes, place the tin on the universal tray to catch any spillages and keep the oven cleaner.

Baking paper, greasing

All Miele accessories (baking tray, universal tray, Gourmet perforated baking tray and pizza tray) are treated with PerfectClean enamel.

Surfaces treated with PerfectClean enamel generally do not need to be greased or covered with baking paper.

Baking paper is only needed with

– anything with a high salt content (e.g. pretzels, bread sticks), because sodium can damage the PerfectClean surface;

– meringues or sponges with a high egg-white content, because they are more likely to stick;

– frozen food cooked on the rack.

Notes on the baking chart

Temperature

As a general rule, select the lower temperature given in the chart.

Baking at temperatures higher than those recommended may reduce the cooking time, but will lead to uneven browning, and unsatisfactory cooking results.

Baking time

Check if the food is cooked at the end of the shortest time quoted.
To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Shelf levels

The shelf level on which you place your food for baking depends on the oven function and number of trays being used.

– Fan Plus
  1 tray: Shelf level 2
  2 trays: Shelf levels 1+3 / 2+4
  3 trays: Shelf levels 1+3+5

  The universal tray should be placed underneath the baking tray if you are using a universal tray and a baking tray on several levels at the same time.

  Bake moist biscuits and cakes on a maximum of two levels at the same time.

– Moisture Plus
  1 tray: Shelf level 2

– Intensive Bake
  1 tray: Shelf level 1 or 2

– Conventional Heat
  1 tray: Shelf level 1 or 2

Baking chart

Cakes/Biscuits			
	[°C]		[min.]
Creamed mixture			
Sand cake	**150–170**	**2**	**60–70**
Ring cake	**150–170**	**2**	**65–80**
Muffins (1 [2] tray(s))	**150–170**	**2 [1+3 4)]**	**30–50**
Small cakes (1 tray) 1) 2)	**150**	**2**	**25–35**
Small cakes (2 trays) 1) 2)	**150 3)**	**2+4**	**25–35**
Foam cake (tray)	**150–170**	**2**	**25–40**
Marble, nut cake (tin)	**150–170**	**2**	**60–80**
Fresh fruit cake, with meringue topping (tray)	**150–170**	**2**	**45–50**
Fresh fruit cake (tray)	**150–170**	**2**	**35–55**
Fresh fruit cake (tin)	**150–170**	**2**	**55–65**
Flan base 1)	**150–170**	**2**	**25–35**
Small cakes/biscuits 1) (1 [2] tray(s))	**150–170**	**2 [1+3 4)]**	**20–25**
Rubbed in mixture			
Flan base	**150–170**	**2**	**20–25**
Streusel cake	**150–170**	**2**	**45–55**
Small cakes/biscuits 1) (1 [2] tray(s))	**150–170**	**2 [1+3 4)]**	**15–25**
Drop cookies 1) 2) (1 [2] tray/s)	**140**	**2 [1+3 4)]**	**30–45**
Cheese cake	150–170	2	70–95
Apple pie (tin ∅ 20 cm) 1) 2)	**160**	**2**	**80–105**
Apple tart 1)	160–180	2	50–70
Apricot tart with topping (tin)	150–170	2	55–75
Swiss apple cake	–	–	–

The data for the recommended function is printed in bold.

Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest time.

[°C]		[min.]	[°C]		[min.]
150–170	2	60–70	–	–	–
150–170	2	65–80	–	–	–
160–180	2	25–45	–	–	–
160 3)	**3**	**25–35**	–	–	–
–	–	–	–	–	–
170–190	2	25–40	–	–	–
150–170	2	60–80	–	–	–
170–190	2	45–50	–	–	–
170–190	1	35–55	–	–	–
160–180	2	55–65	–	–	–
170–190	2	20–25	–	–	–
160–180 3)	3	15–25	–	–	–
170–190	2	15–20	–	–	–
170–190	2	45–55	–	–	–
160–180	3	15–25	–	–	–
160 3)	**2**	**15–33**	–	–	–
170–190	**2**	**85–95**	150–170	2	75–90
180	**1**	**80–95**	–	–	–
170–190	1	45–65	**160–180**	**1**	**50–70**
170–190	2	55–75	**150–170**	**2**	**50–60**
220–240 3)	**1**	**35–50**	**190–210 3)**	**1**	**25–40**

Fan Plus / Conventional Heat / Intensive Bake

Temperature / Shelf level / Baking time

1) Do not use Rapid Heat-up during the heating-up phase.

2) The settings also apply for testing in accordance with EN 60350.

3) Pre-heat the oven.

4) Take the baking trays out of the oven early if the food is sufficiently browned before the specified duration has elapsed.

Baking chart

Cakes/Biscuits			
	[°C]		[min.]
Sponge mix[1)]			
Tart / flan base (2 eggs) [1)]	160–180	2	15–20
Sponge cake (4 to 6 eggs) [1)]	160–180	2	22–30
Whisked sponge cake [1) 2)]	**160–180**	**2**	**20–30**
Swiss roll [1)]	160–180	2	15–25
Yeast mixtures and quark dough			
Proving yeast dough	**30–50**	[5)]	**15–30**
Gugelhupf	**150–170**	**2**	**50–60**
Stollen	**150–170**	**2**	**55–65**
Streusel cake	**150–170**	**2**	**35–45**
Fresh fruit cake (tray)	**160–180**	**2**	**40–60**
White bread	**160–180**	**2**	**50–60**
Wholegrain bread	**170–190** [3)]	**2**	**50–60**
Pizza (tray) [1)]	220–240	2	10–20
Onion tart	170–190	2	35–45
Apple turnovers (1 [2] tray(s))	**150–170**	**2 [1+3** [4)]**]**	**25–30**
Choux pasty [1)], Eclairs (1 [2] tray(s))	**160–180**	**2 [1+3** [4)]**]**	**30–45**
Puff pastry (1 [2] tray(s))	**170–190**	**2 [1+3** [4)]**]**	**20–25**
Meringues, (1 [2] tray(s))	**100–120**	**2 [1+3** [4)]**]**	**25–50**

The data for the recommended function is printed in bold.

Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest time.

[°C]		[min.]	[°C]		[min.]
170–190 [3]	**2**	**10–20**	–	–	–
170–190 [3]	**2**	**20–40**	–	–	–
150–180 [3]	**2**	**20–45**	–	–	–
170–190 [3]	**2**	**15–20**	–	–	–
50	[5]	15–30	–	–	
160–180	1	50–60	–	–	
150–170	2	55–65	–	–	
170–190	2	35–45	–	–	
170–190 [1]	3	40–55	170–190	2	40–55
160–180	2	50–60	–	–	–
190–210 [3]	2	50–60	–	–	–
220–240	**2**	**10–25**	220–240	2	10–20
180–200	**2**	**25–35**	170–190	2	25–35
160–180	2	25–30	–	–	–
180–200 [3]	3	30–40	–	–	–
190–210 [3]	2	20–25	–	–	–
120–140 [3]	2	25–50	–	–	–

Fan Plus / Conventional Heat / Intensive Bake

Temperature / Shelf level / Baking time

1) Do not use Rapid Heat-up during the heating-up phase.

2) The settings also apply for testing in accordance with EN 60350.

3) Pre-heat the oven.

4) Take the baking trays out of the oven early if the food is sufficiently browned before the specified duration has elapsed.

5) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

Oven functions

Depending on how the food is prepared, you can use Fan Plus, Moisture Plus or Conventional Heat.

Roasting dishes

You can use any heat-resistant dishes:

Miele Gourmet oven dishes, roasting pans, ovenproof glass trays, roasting bags, dishes made from earthenware or cast iron, the universal tray, rack and/or grilling and roasting insert (if available) on top of the universal tray.

We recommend roasting in covered oven dishes as this ensures that sufficient stock remains for making gravy.
The oven also stays cleaner than with open roasting.

Notes on the roasting chart

Temperature

As a general rule, select the lower temperature given in the chart.
If higher temperatures are used, the meat will brown on the outside, but will not be properly cooked through.

When cooking with Fan Plus or Moisture Plus, select a temperature 20 °C lower than for Conventional Heat.

Select a temperature of approx. 10 °C lower than quoted in the roasting chart for meat weighing more than 3 kg.
The roasting process will take longer, but the meat will cook evenly through and the skin or crackling will not be too thick.

When roasting on the rack, set a temperature approx. 10 °C lower than if using an oven dish.

Pre-heating

Pre-heating is only required when roasting beef sirloin joints and fillets.

Roasting duration

The roasting time can be determined by multiplying the thickness of the roast [cm] with the time per cm [min./cm] stated below, depending on the type of meat:

Beef/Venison: . . . . . 15–18 min./cm

Pork/Veal/Lamb: . . . . . 12–15 min./cm

Sirloin joints/Fillets: . . . . . 8–10 min./cm

Check if the meat is cooked after the shortest time quoted.

Shelf levels

As a general rule, use shelf level 2.

Useful tips

Browning

Browning only occurs towards the end of the roasting time. If cooking with a roasting dish, remove the lid about halfway through the roasting time if a more intensive browning result is desired.

Standing time

At the end of the programme, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This helps retain juices when the meat is carved.

Roasting poultry

For a crisp finish, baste the poultry 10 minutes before the end of the cooking time with slightly salted water.

Roasting chart

Meat/Fish		
	[°C]	[min.]
Topside of beef, approx. 1 kg	170–190	100–130 2)
Fillet of beef/Sirloin joint, approx. 1 kg 2)	**200–220**	**20–55 3)**
Venison, approx. 1 kg	**140–160**	**100–120 4)**
Pork roast/neck, approx. 1 kg	160–180	100–120 4)
Pork joint with crackling, approx. 2 kg	160–180	130–160 4)
Gammon joint, approx. 1 kg	**150–170**	**60–80 4)**
Meat loaf, approx. 1 kg	160–180	60–70 4)
Veal, approx. 1.5 kg	**180–200**	**80–100 4)**
Leg of lamb, approx. 1.5 kg	**170–190**	**90–120 4)**
Rack of lamb, approx. 1.5 kg	170–190	20–60 3)
Poultry, .8–1 kg	**180–200**	**60–70**
Poultry, approx. 2 kg	**170–190**	**100–120**
Poultry, stuffed, approx. 2 kg	**170–190**	**110–130**
Poultry, approx. 4 kg	**160–180**	**150–180**
Fish, whole, approx. 1.5 kg	**160–180**	**35–55**

The data for the recommended function is printed in bold.

The times given are for an oven which has not been pre-heated.

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest time.

Temperatures refer to cooking in an uncovered dish.
If roasting directly on the universal tray or the rack, set the temperature to 10 °C lower.

[°C]	[min.]	[°C]	[min.]
–	–	**190–210**	**110–140** [2]
–	–	200–220	20–55 [3]
140–160	**100–120** [4]	150–170	100–120 [4]
160–180	110–130 [4]	**180–200**	**100–120** [4]
170–190	130–160 [4]	**190–210**	**130–160** [4]
160–180	**60–80** [4]	170–190	80–100 [4]
170–190	60–70 [4]	**190–210**	**60–70** [4]
170–190	**90–110** [4]	190–210	100–120 [4]
170–190	**90–120** [4]	200–220	90–120 [4]
–	–	**190–210**	**20–60**
190–210	**60–70**	190–210	60–75 [5]
180–200	**90–110**	190–210	90–110 [5]
180–200	**100–120**	190–210	110–130 [5]
170–190	**140–170**	180–200	150–180
170–190	**35–55**	190–210	35–55

Fan Plus / Moisture Plus / Conventional Heat

Temperature / Roasting duration

As a general rule, use shelf level 2.

1) After the heating-up phase,
inject the bursts of steam at intervals throughout the cooking duration.

2) Roast with the lid on first, then remove the lid halfway through roasting and pour over approx. 0.5 litre liquid.

3) Pre-heat the oven, but do not use Rapid Heat-up.

4) Pour over approx. 0.5 litre liquid halfway through roasting.

5) Use shelf level 3.

Low temperature cooking

This type of cooking is ideal for cooking beef, pork, veal or lamb when a tender result is required.

First the meat needs to be seared all over briefly at a high temperature on the cooktop in order to seal it.

Then place the meat in the pre-heated oven where the low temperature and long cooking time will cook it to perfection and ensure it is very tender.

The meat will relax and the juices inside will start to circulate evenly throughout the meat to reach the outer layers. This will give very tender and succulent results.

Useful tips

– Use lean meat which has been correctly hung and trimmed. Bones should be removed before cooking.

– For searing, use a suitable cooking oil or fat that can withstand high temperatures (e. g. clarified butter).

– Do not cover meat during cooking.

The cooking duration is approx. 2–4 hours and depends on the weight and size of the meat, as well as the desired degree of doneness and browning.

Low temperature cooking procedure

Use the universal tray with the rack placed on top of it.

Do not use the Rapid Heat-up function to pre-heat the oven.

- Place the rack together with the universal tray on shelf level 2.
- Select Conventional Heat and a temperature of 130 °C.
- Pre-heat the oven together with the universal tray and rack for approx. 15 minutes.
- While the oven is pre-heating, sear the meat on all sides on the cooktop.

⚠ Danger of burning!
Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

- Place the seared meat on the rack.
- Reduce the temperature to 100 °C.
- Continue cooking until the end of the cooking duration.

You can set the cooking process to finish automatically (see "Operation - Setting the cooking duration").

After cooking

Because the cooking and core temperatures are very low:

- Meat can be carved straight from the oven. It does not need to rest.
- The cooking result won't be affected if the meat is left in the oven after the finish of the programme. It can be kept warm until you serve it.
- The meat is an ideal temperature to eat straight away. Serve on pre-heated plates with very hot sauce or gravy to prevent it cooling down too quickly.

Cooking duration/Core temperatures

Meat	**Duration** [min.]	**Core temperature**** [°C]
Sirloin joint		
– Rare	60–90	55–60
– Medium	120–150	65–70
– Well-done	180–240	70-75
Pork fillet	120–150	65–80
Gammon*	150–210	75–80
Saddle of veal*	180–210	65–75
Saddle of lamb*	90–120	65–75

* Boned

** Use a food probe if you need to monitor the increase in the core temperature.

⚠ Danger of burning!
Grill with the oven door closed. If you grill with the door open, hot air will escape from the oven instead of being cooled by the cooling fan. The controls will get hot.

Oven functions

Grill

For grilling and toasting bread, open sandwiches etc. and browning baked dishes.

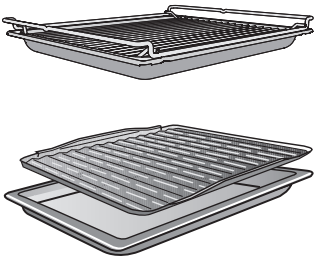
The top heat/grill element is ready for use when it glows red.

Fan Grill

For grilling thicker items, e.g. rolled meat, poultry pieces.

The top heat/grill element and fan are switched on alternately.

Grilling dishes



Use the universal tray with the rack or grilling and roasting insert (if available) on top.
The juices from the food being cooked collect under the insert. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

Do not use the baking tray.

Notes on the grilling chart

Temperature

As a general rule, select the lower temperature given in the chart.
If higher temperatures are used, the meat will brown on the outside, but will not be properly cooked through.

For thin items, a maximum temperature setting of 200 °C is generally recommended, for thicker items, a maximum of 180 °C.

Pre-heating

Always pre-heat the top heat/grill element for approx. 5 minutes with the door closed.

Shelf levels

Select the shelf level according to the thickness of the food.

– Thin items: Shelf level 3/4

– Thicker items: Shelf level 1/2

Grilling duration

– Turn the food halfway through grilling.

Testing to see if cooked

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon:

Rare:	If there is very little resistance to the pressure of the spoon, it will still be red on the inside.
Medium:	If there is some resistance, the inside will be pink
Well-done:	If there is great resistance, it is cooked through.

Check if the meat is cooked after the shortest time quoted.

Tip

If the surface of thicker cuts of meat is cooked but the centre is still raw, continue grilling at a lower temperature setting or use a lower shelf level to allow the food to cook through to the centre.

Preparing food for grilling

Rinse meat under cold running water and then pat dry. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil to lean meat if necessary. Do not use other types of fat as they can burn and cause smoke.

Clean fish in the normal way. To enhance the flavour, add a little salt or squeeze a little lemon juice over the fish.

Grilling

- Place the rack or the roasting and grilling insert (if available) in the universal tray.
- Place the food on top.
- Select the required oven function and the temperature.
- Pre-heat the top heat/grill element for approx. 5 minutes with the door closed.

⚠ Danger of burning!
Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

- Place the food on the appropriate shelf level (see Grilling guide).
- Close the door.
- Turn the food halfway through grilling.

Fan Grilling guide (Fan Grill)

– Use the Fan Grill function for meat, fish, poultry and vegetables.

– Always pre-heat for at least 5 minutes before Fan Grilling.

– It is not necessary to turn food when Fan Grilling.

– The door must be closed during Fan Grilling.

– When using red meat, pat the meat dry before Fan Grilling as this encourages a richer colour.

– Note: all temperatures are approximations and must be varied according to the thickness and preparation of the meat. The chart below is a suggested guide only. Personal taste and size of serves will vary times and temperatures. We recommend you monitor cooking results for best outcomes.

Food	[°C]		[min.]
Lean thin sausages	180–190	4	8–10
Thick sausages	180	4	15–20
Lean beef fillet steak	220	5	6–12
Chicken breast fillet, plain or a dry marinade	200	4	14–18
Chicken breast fillet, with a wet marinade	200	3	14–18
Whole butterflied chicken	200	5	35–40
Thin white fish fillets	220	4	6–10
Thick fish fillets, cutlets or steaks (on grilling and roasting insert placed in the universal tray)	200	4	10–15
Oily fish (on grilling and roasting insert placed in the universal tray)	200	4	8–12
Lamb loin chops	190	4	12–16
Lamb back straps	220	5	8–10
Vegetables, capsicum, zucchini, sweet potato, eggplant	200	5	12–15
Potato wedges or small roast potatoes	220	3	20–25
Kebabs and satays (red meat)	200	5	12–15
Chicken satays	200	4	12–15

Temperature / Shelf level / Total grilling time

Fan Grilling can be used for small roasts but is only recommended for lean, tender cuts of meat, eg lamb racks, rump roasts, and beef fillet. Fan Grill the roast at 180–200 °C on shelf level 3, depending on thickness.

Grilling

Grilling guide (Grill)

– Use for thick toasts, muffins, cheese on toast, foccacia, bruschetta and bacon.

– Pre-heat grill for at least 5 minutes on 200–220 °C.

– Select the appropriate shelf level for the thickness of the food.

– Thinner foods can be positioned on shelf 5, while thicker foods should be grilled on shelf 4.

– Grill until food is golden brown and crispy.

– Door must be closed for grilling.

Use the Defrost function to gently defrost frozen food.

When this function is selected, only the fan switches on and circulates the air at room temperature.

⚠ Danger of salmonella poisoning! It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands.

Useful tips

– Where possible, remove the packaging and put the food to be defrosted on the universal tray or into a suitable dish.

– When defrosting poultry, put it on the rack over the universal tray to catch the defrosted liquid so that the meat is not lying in this liquid.

– Meat and poultry need to be fully defrosted before cooking. Fish, on the other hand, can be partially defrosted before cooking.
Defrost so that the surface is sufficiently soft to take herbs and seasoning.

Defrosting times

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen. The following chart is for guidance only. It is important to check that food is thoroughly defrosted.

Frozen food	Weight [g]	Duration [min.]
Chicken	800	90–120
Meat	500	60–90
	1 000	90–120
Sausages	500	30–50
Fish	1 000	60–90
Strawberries	300	30–40
Butter cake	500	20–30
Bread	500	30–50

Bottling

Containers for bottling

⚠ Danger of injury!
Do not use the appliance to heat up or bottle food in sealed jars and tins. Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.

Only use special jars for bottling:

– bottling jars,

– jars with twist-off lids.

Bottling fruit and vegetables

We recommend using Fan Plus.

The instructions are for 6 jars with a capacity of 1 litre each.

- Place the universal tray on shelf level 2 and place the jars on the tray.
- Select Fan Plus and a temperature of 150–170 °C.
- Wait until bubbles evenly rise in the jars.

Reduce the temperature at the right time to avoid the produce boiling over.

Fruit/Cucumbers

- Select the lowest temperature as soon as bubbles are visible in the jars. Then leave the jars in the warm oven for a further 25–30 minutes.

Vegetables

- Reduce the temperature to 100 °C as soon as bubbles are visible in the jars.

	Bottling duration [min.]
Asparagus, carrots	60–90
Peas, beans	90–120

- After the bottling duration has finished, select the lowest temperature and leave the jars in the oven for a further 25–30 minutes.

After bottling

⚠ Danger of burning!
Wear oven gloves when removing the jars from the oven.

- Take the jars out of the oven.
- Cover the jars with a towel and leave to set for approx. 24 hours.
- Make sure all jars are closed properly when storing them.

Drying is a traditional method of preserving fruit, certain vegetables and herbs.

It is important that fruit and vegetables are ripe and not bruised before they are dried.

■ To prepare food for drying:

– Peel and core apples, and cut into slices 0.5 cm thick.

– Core plumbs if necessary.

– Peel, core and cut pears into wedges.

– Peel and slice bananas.

– Clean mushrooms, then either halve or slice them.

– Remove parsley and dill from the stem.

■ Distribute the food evenly over the universal tray.

You can also use the Gourmet perforated baking tray (if available).

■ Select Fan Plus or Conventional Heat.

■ Select a temperature of 80–100 °C.

■ Place the universal tray on shelf level 2.
If you are using Fan Plus, you can dry produce on levels 1+3 at the same time.

Food	Drying time
Fruit	2–8 hours
Vegetables	3–8 hours
Herbs*	50–60 minutes

* Use Conventional Heat for drying herbs.

■ Reduce the temperature if condensation begins to form in the oven.

⚠ Danger of burning!
Wear oven gloves when removing the dried food from the oven.

■ Allow the dried fruit or vegetables to cool down after drying.

Dried fruit must be completely dry, but also soft and elastic. Juice must not escape when cut.

■ Store in sealed glass jars or tins.

Useful tips

Cakes, pizza, baguettes

– Large frozen items such as cakes, pizzas or baguettes cover an extensive area of the baking tray or universal tray.
The temperature difference if large frozen items are cooked in these trays can cause the tray to distort in such a way that it cannot be removed from the oven when it is hot. Further use will make the distortion worse. Place this type of food on baking paper on the rack to prevent the risk of this happening.

– Use the lowest temperature recommended on the manufacturer's packaging.

Oven chips, croquettes or similar items

– Small items of frozen food such as oven chips can be cooked on the baking tray or universal tray.
Place baking paper on the tray so that they cook gently.

– Use the lowest temperature recommended on the manufacturer's packaging.

– Turn several times during cooking.

Preparation

Eating food which has been cooked correctly is important for preventing food poisoning or other ailments.

Only bake cakes, pizza, chips etc. until they are golden brown. Do not overcook them.

- Select the function and temperature recommended on the manufacturer's packaging.
- Pre-heat the oven.
- Place the food in the oven on the shelf level recommended on the packaging when the temperature indicator light goes out.
- Check the food at the end of the shortest time recommended on the packaging.

The Gentle Bake function is ideal for bakes and gratins which require a crisp top.

Food	[°C]	5 1	[min.]
Lasagne	180	1	45–60
Potato gratin	170	1	55–65
Vegetable bake	170	1	55–65
Pasta bake	170	1	40–50

Temperature / 5 1 Shelf level / Duration

The table contains just a few examples.

For other recipes, use the temperature and time settings given for Fan Plus as a guide.

⚠ Danger of burning! Make sure the oven heating elements are switched off and that the oven cavity is cool.

⚠ Danger of injury! Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.

All external surfaces are susceptible to discolouration or change in appearance if unsuitable cleaning agents are used.
Oven cleaners and descaling agents will damage the front of the oven, in particular.
Cleaning agent residues must be removed immediately after use.

All surfaces are also susceptible to scratching. Scratches on glass surfaces could even cause a breakage in certain circumstances.

Unsuitable cleaning agents

To avoid damaging the surfaces of your appliance, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides,
- cleaning agents containing descaling agents on the oven front,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- glass cleaning agents,
- cleaning agents for ceramic cooktops,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- dirt erasers,
- sharp metal tools,
- steel, wool or metal scourers
- spot cleaning,
- oven cleaner*,
- stainless steel spiral pads*.

* These can, however, be used to remove very heavy soiling from PerfectClean treated surfaces in a spot treatment.

Remove any soiling immediately after use.
If not, it might become impossible to remove.
Continued use without regular cleaning will make the oven much harder to clean.

The accessories are not dishwasher-proof.

Useful tips

– Soiling caused by spilt juices and cake mixtures is best removed whilst the oven is still warm. Exercise caution and make sure the oven is not too hot - danger of burning.

– To make cleaning easier, you can dismantle the oven door, remove the shelf runners and the FlexiClip telescopic runners (if present), and lower the top heat/grill element.

Normal soiling

See "Cleaning the catalytic back panel" for instructions on how to keep the back panel clean.

- It is best to remove normal soiling immediately using a clean sponge and a solution of hot water and washing-up liquid or with a clean, damp microfibre cloth.
- After cleaning, make sure all residual cleaning agents are thoroughly removed with clean water. This is particularly important when cleaning surfaces treated with PerfectClean enamel as cleaning agent residues can impair the non-stick properties.
- After cleaning, wipe the surfaces dry using a soft cloth.

Cleaning the seal

There is a seal around the oven interior which seals the oven interior and the inside of the door.

Grease deposits on the seal can cause it to become brittle and cracked.

- It is advisable to wipe the seal clean after each use.

Stubborn soiling (does not apply to the FlexiClip telescopic runners)

Spilt fruit and roasting juices may cause lasting discolouration or matt patches on enamelled surfaces. This discolouration is permanent but will not affect the efficiency of the finish. Do not use force to remove this discolouration! Clean these following the instructions given here.

- Baked on deposits can be removed with a glass scraper or a non-abrasive stainless steel spiral pad.

Remove catalytic panels before using oven spray. The chemicals used in oven sprays will damage catalytic enamel, rendering it ineffective.

- Very stubborn soiling on PerfectClean treated enamel can be cleaned using the Original Miele oven cleaner. It must be applied to cold surfaces in accordance with instructions on the packaging.

Non-Miele oven spray must only be used in a cold oven and for no longer than a maximum of 10 minutes.

- If necessary, the scouring pad on the back of a non-scratching washing-up sponge can be used to remove the soiling.
- After cleaning, remove all oven cleaning agent residues thoroughly with clean water, and dry with a soft cloth.

Stubborn soiling on the FlexiClip telescopic runners

Do not clean FlexiClip telescopic runners in a dishwasher. The special lubricant used in the telescopic runners will wash out during dishwashing.

In the case of stubborn soiling on the surfaces of the telescopic runners, or clogged bearings caused by fruit juices spilling over, proceed as follows:

- Soak the FlexiClip runners for approx. 10 minutes in a solution of hot water and washing-up liquid. If necessary, use the back of a washing-up sponge to remove the soiling. The bearings can be carefully cleaned with a soft brush.

The runners may appear discoloured or a lighter colour in places after they have been cleaned. This will not affect the functioning of the runners in any way.

Cleaning the catalytic enamelled back panel

Soiling from oil and fat is burnt off catalytic enamel when very high temperatures are used in the oven.

The higher the temperature, the more effective the process.

Exposure to scouring agents, abrasive brushes or sponges and oven sprays can cause catalytic enamel to lose its self-cleaning properties.
Catalytic enamelled panels should therefore be taken out of the oven before using oven spray in it.

Removing soiling caused by spices, sugar and similar deposits

- Remove the back panel (see "Cleaning and care - Removing the back panel").
- Clean the back panel by hand with a solution of hot water and washing-up liquid applied with a soft brush.
- Rinse it thoroughly and then leave it to dry before fitting it back in the oven.

Removing oil and grease soiling from the catalytic enamelled panel

- Remove any accessories from the oven, including the shelf runners.
- Wipe large deposits of soiling from the oven interior and the inside of the door before starting the cleaning process to avoid them baking on.
- Select the Fan Plus function and a temperature of 250 °C.
- Then heat the empty oven for at least an hour.

The length of time required will depend on the level of soiling.

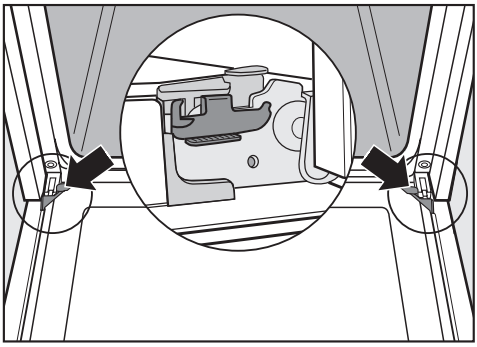
If the catalytic coating is very heavily soiled with oil and grease, a film can form on the surfaces of the oven interior during the cleaning process.

⚠ Danger of burning! Allow the oven to cool down before cleaning by hand.

- Clean the inside of the door and the oven interior with a clean sponge and a solution of hot water and washing-up liquid or a clean, damp microfibre cloth.

Any remaining soiling on the panel will gradually disappear with each subsequent use of the oven at high temperatures.

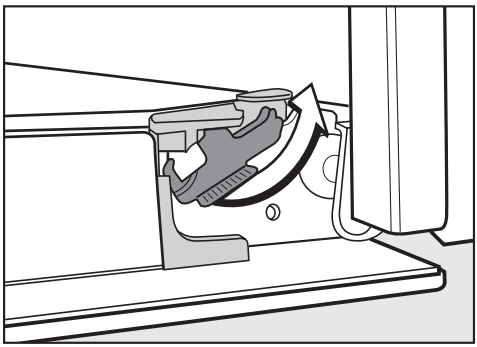
Removing the door



The oven door is connected to the hinges by retainers.

Before removing the door from the retainers, the locking clamps on both hinges have to be released.

- Open the door fully.



- Release the locking clamps by turning them as far as they will go.

Do not attempt to take the door off the retainers when it is in the horizontal position as the retainers will spring back against the oven.

Do not use the handle to pull the door off the retainers as the handle could break.

- Raise the door up till it rests open.



- Hold the door securely at both sides, and lift it upwards off the retainers. Make sure you take it off straight.

Dismantling the door

The oven door is an open system with three glass panes which have a heat-reflective coating on some of their surface.

During operation, cool air is passed through the oven door to keep the outer pane cool.

If soiling has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes.

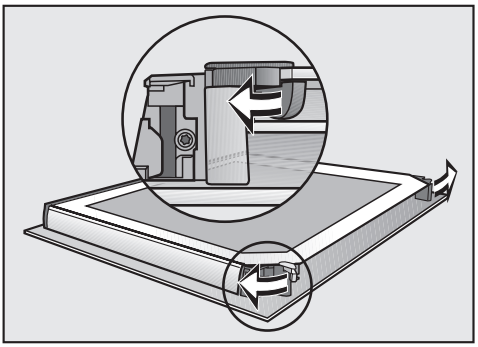
Take particular care as scratches can damage the glass.
When cleaning the glass panes, do not use abrasive cleaning agents, hard sponges or brushes and do not use sharp metal tools or scrapers. Please also read the general notes on cleaning the oven front before cleaning the glass panes.

Oven spray will damage the aluminium trims inside the door. These should only be cleaned using hot water and washing-up liquid applied with a clean sponge or a clean, damp microfibre cloth.

Be especially vigilant after dismantling the door that the glass panes do not break.

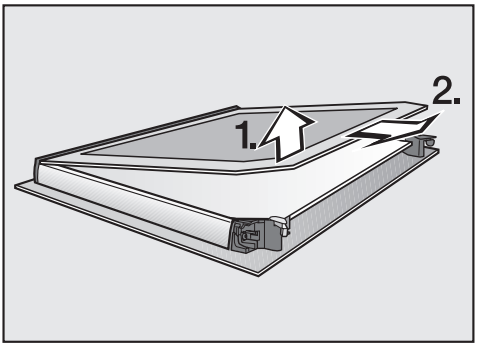
⚠ Danger of injury.
Always remove the door before dismantling it.

- Place the door on a protective surface (e.g. on a tea towel) to prevent it getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat and does not get broken during cleaning.

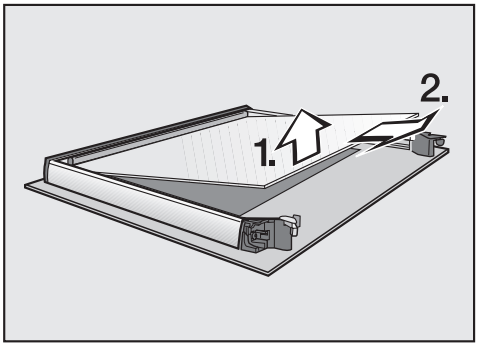


- Flip the two glass pane retainers outwards to open them.

To remove the inner panes:

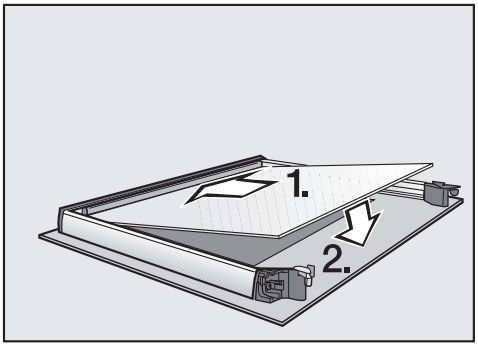


- **Gently** lift the inner pane up and out of the plastic strip.

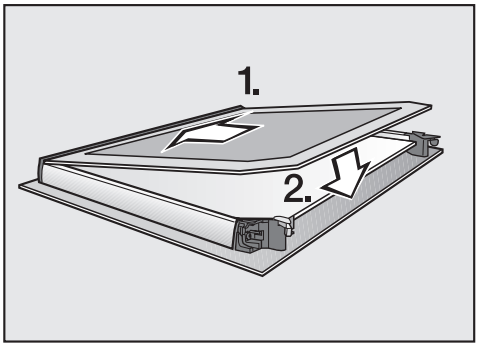


- Lift the middle pane up **gently** and pull it out.
- Clean the door panes and other individual parts with a clean sponge and a solution of hot water and washing-up liquid or a clean, damp microfibre cloth.
- Dry all parts with a soft cloth.

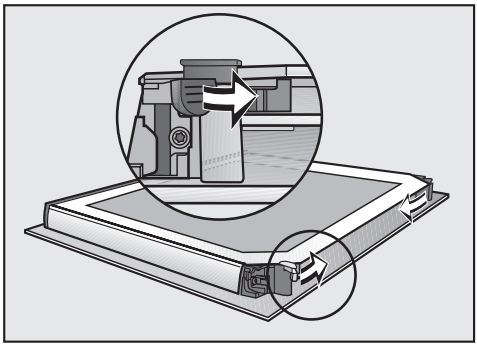
Then reassemble the door carefully:



- Refit the middle pane in such a way that the material number is legible (i.e. not reversed).



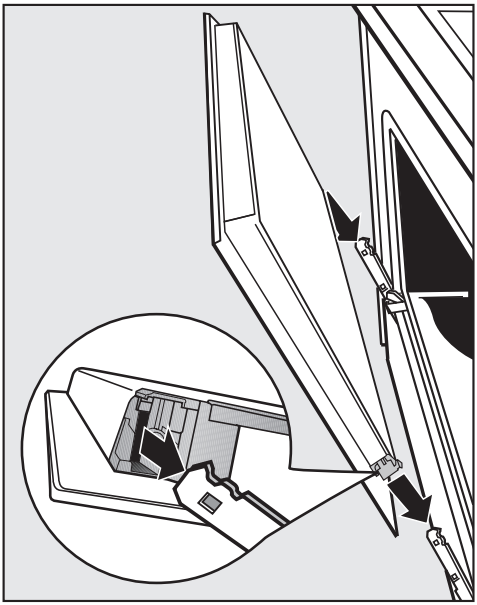
- Push the inner pane with the matt printed side facing downwards into the plastic strip and place it between the retainers.



- Flip the two glass pane retainers inwards to close them.

The door is now reassembled and is ready to fit back on the oven.

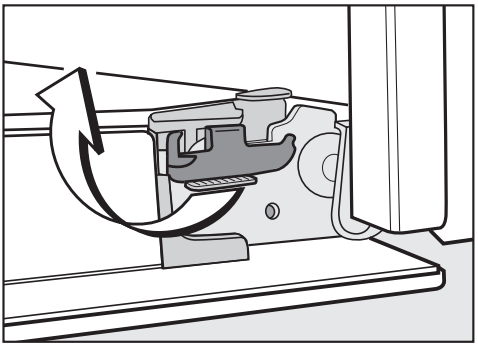
Fitting the door



■ Hold the door securely on both sides and carefully fit it back into the hinge retainers.
Make sure that the door goes back on straight.

■ Open the door fully.

It is essential that the locking clamps lock securely when the door is refitted after cleaning. Otherwise the door could work loose from the retainers and be damaged.



■ Flip both locking clamps back up as far as they will go into a horizontal position.

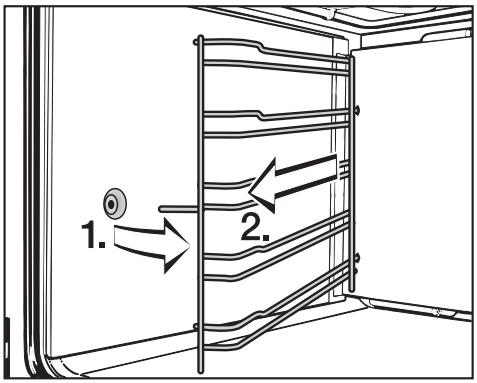
Removing the shelf runners with FlexiClip telescopic runners

⚠ Danger of injury!
Do not use the oven without the shelf runners.

You can remove the shelf runners together with the FlexiClip telescopic runners (if present).

If you wish to remove the FlexiClip telescopic runners separately beforehand, please follow the instructions in "Features – Fitting and removing the FlexiClip telescopic runners".

⚠ Danger of burning!
Make sure the oven heating elements are switched off and the oven interior is cool.



- Pull the runners out of the holder (1) at the front of the oven and then pull them out of the oven (2).

Refit in the reverse order.

- Ensure that all parts are correctly fitted.

Removing the back panel

⚠ Danger of injury!
Do not use the oven without the back panel fitted.

The back panel can be removed for cleaning purposes.

⚠ Danger of burning!
Make sure the oven heating elements are switched off and the oven interior is cool.

- Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket, or disconnect the mains fuse or remove the screw-out fuse in countries where this is applicable.
- Remove the shelf runners.
- Undo the four screws in the corners of the back panel and take it out.
- Clean the back panel (see "Cleaning and Care - Cleaning the catalytic back panel").

Refit in the reverse order.

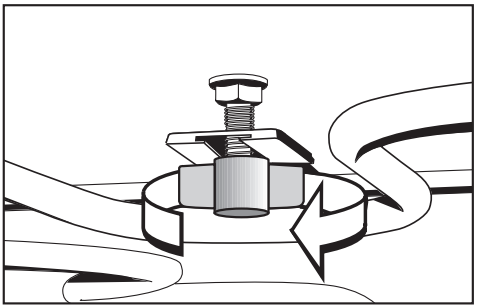
Carefully refit the back panel. The air inlets must appear as they do in "Oven overview".

- Reconnect the oven to the electricity supply.

Lowering the top heat/grill element

⚠ Danger of burning!
Make sure the oven heating elements are switched off and the oven interior is cool.

- Remove the shelf runners.



- Undo the wing nuts.

Do not use force to lower the top heat/grill element as this can cause it to break.

- Carefully lower the top heat/grill element.

You can now clean the oven ceiling.

- Raise the top heat/grill element and tighten the wing nuts securely.
- Refit the shelf runners.

Descaling the steam injection system

When to run the descaling process

The frequency of descaling will depend on the water hardness level in your area.

The descaling process can be run at any time.

However, to ensure that the oven functions correctly, you will be automatically prompted to run the descaling process after a certain number of programmes.

If Moisture Plus is selected, a prompt to run the descaling process will appear in the display.



You can use the Moisture Plus function 10 more times before descaling. After the 10th programme, the function will be locked and cannot be used until descaling is carried out.

The prompt will disappear after a few seconds. You can also dismiss it by touching OK.

All other oven functions can still be used.

The number of cooking processes available until the function locks out will count down in the display until 0 und appear.



After that the Moisture Plus function is locked and can only be used again after the descaling process has been carried out.

Descaling process sequence

The descaling cycle takes approx. 90 minutes and consists of several steps:

E 0: Drawing in the descaling solution

E 1: Activation phase

E 2: Rinse 1

E 3: Rinse 2

E 4: Rinse 3

E 5: Residual moisture evaporation

Preparing the descaling process

We recommend using the descaling tablets supplied. They have been specially developed for Miele for optimum cleaning results.

Other descaling agents, which contain other acids besides citric acid and/or other undesirable substances, such as chlorides for example, could cause damage. Moreover, the descaling effect required could not be guaranteed if the descaling solution was not of the appropriate concentration.

Miele descaling tablets are available to order from Miele or via the internet at www.miele-shop.com (depending on country).

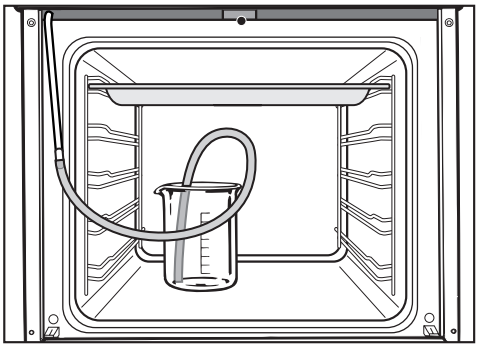
You will need a container of approx. 1 litre capacity.

A plastic tube (with suction cup) is supplied with your oven so that you do not have to hold the container with the descaling agent underneath the water intake pipe.

1. Place the end of the plastic tube in the bottom of the container and secure the tube with the suction cup.

Follow the instructions for the mixing ratio carefully. Otherwise the oven will be damaged.

2. Completely dissolve one descaling tablet in approx. 600 ml of cold mains tap water.



3. Place the universal tray on the top shelf level to collect the descaling solution after it has been used.
4. Place the container with the descaling solution on the floor of the oven. Secure the other end of the plastic tube to the water intake pipe.
5. Close the door.

Starting the descaling process

As soon as the intake process *E 0* has been started, the descaling process can no longer be cancelled.

❻ Select the Moisture Plus function.

❼ Use the rotary selector to select *E*.

❽ Touch the OK sensor.

If the Moisture Plus function was already locked, the descaling process can be started immediately by touching the OK sensor.

The prompt for the **drawing in process** (*E 0*) will appear and the triangle ▲ will flash under .



❾ Touch the OK sensor.

The intake process will begin. You can hear the pump while this is happening.

The amount of solution specified may be more than the amount which is actually taken in. Some of the solution may therefore be left in the container at the end of descaling.

The **activation phase** (*E 1*) will begin. You can follow the duration as it counts down.



❿ Open the door.

⓫ Leave the container with the tube connected to the water intake pipe in the oven. Top the container up with approx. 300 ml of water, as the system will need to draw in some more liquid during the activation phase.

⓬ Close the door.

The system will take in more liquid at approximately 5 minute intervals. You will hear the noise of the pump for a moment or so.

The descaling step can be displayed:

- Touch .
- Use the rotary selector to select .



- To display the time remaining, use the rotary selector to move the triangle ▲ until it is under .

At the end of the activation phase a buzzer will sound three times if the buzzer is switched on (see "Settings – *P 2*").

At the end of the activation phase the steam injection system will need to be cleaned to remove all traces of descaling solution.

Cleaning is carried out by flushing approx. 1 litre of fresh tap water through the system. The water is collected in the universal tray. This process is repeated three times.

⓭ Take the universal tray out of the oven and empty it. Place the tray back in the oven again on the top shelf level.

⓮ Remove the plastic tube from the container.

⓯ Rinse the container and fill with approx. 1 litre of fresh tap water.

⓰ Place the container back in the oven, insert the plastic tube, secure it to the container and close the door.

⓱ Touch the OK sensor.

The intake process for the **first rinse** (*E 2*) will begin.

Water will be flushed through the steam injection system and will then collect in the universal tray.

⓲ Take the universal tray out of the oven and empty it. Place the tray back in the oven again on the top shelf level.

⓳ Remove the plastic tube from the container. Fill it with approx. 1 litre of fresh tap water.

⓴ Place the container back in the oven, insert the plastic tube, secure it to the container and close the door.

㉑ Touch the OK sensor.

The intake process for the **second rinse** (*E 3*) will begin.

㉒ Repeat the last four steps.

The intake process for the **third rinse** (*E 4*) will begin.

> Leave the universal tray (with the water which has collected in it) on the top oven shelf whilst the evaporation process takes place.

㉓ Remove the container and tube from the oven.

Start the **Evaporate residual moisture** process (*E 5*).

Steam can cause scalding injuries. Do not open the door during the evaporation process.



24 Touch the OK sensor.

The oven heating will switch on and the duration will count down in the display.



During the evaporation process, the duration may be adjusted by the system according to how much water is currently present.

The last minute will count down in seconds.

At the end of the evaporation process

– a buzzer will sound three times if the buzzer is switched on (see "Settings – *P 2*"),
– *00:00* will appear and will flash.



25 Turn the function selector to ●.

⚠ Danger of burning!
Allow the oven interior and accessories to cool down before cleaning them.

26 Remove the universal tray and empty it. Clean the oven interior to remove any condensation and descaling agent residue.

Leave the oven door open until the oven interior is completely dry.

With the aid of the following guide, minor problems can be easily corrected without contacting Miele. If, after reading this guide, you can't remedy the problem yourself, please call Miele (see back cover for details).
Please note, however, that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

⚠ Danger of injury!
Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person. Repairs and other work by unqualified persons could be dangerous.
Miele cannot be held liable for unauthorised work.
Do not attempt to open the casing of the oven yourself.

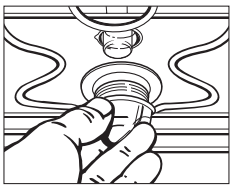
Problem	Possible cause and remedy
The display is dark.	The time of day display is deactivated, so when the appliance is switched off, the time of day display is switched off. ■ As soon as the oven is switched on, the time of day will appear. If you want it to be displayed constantly, the setting to switch the time of day display back on must be changed (see "Settings – *P 1*").
	There is no power to the oven. ■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele.
A function has been selected and the time of day and the 🔒 symbol are still in the display.	The system lock 🔒 has been switched on. ■ Switch off the system lock (see "System lock 🔒").

Problem solving guide

Problem	Possible cause and remedy
The oven does not heat up.	Demo mode has been activated. *DES_* appears in the display. The oven can be operated but does not heat up. ■ Deactivate Demo mode (see "Settings – *P 8*").
A function has been selected but the oven is not working.	There has been a power cut which has caused a current cooking process to stop. ■ Turn the function selector to the ● position and switch the oven off. Start the cooking process again.
12:00 will appear in the display with the triangle ▲ flashing under 🕓.	The power supply was interrupted for longer than 200 hours. ■ Reset the time of day (see "Using for the first time").
0:00 appears unexpectedly in the display and 🕓 is flashing at the same time. The buzzer might also be sounding.	The oven has been operating for an unusually long time and this has activated the safety switch-off function. ■ Turn the function selector to ●. The oven is now ready to use again immediately.
F XX appears in the display.	There is a problem that you cannot resolve. ■ Call Miele.

Problem	Possible cause and remedy
No water is being taken in with the Moisture Plus function.	Demo mode is activated. The oven can be operated but the pump for the steam injection system does not work. ■ Deactivate Demo mode (see "Settings – *P 8*").
	The pump for the steam injection system is faulty. ■ Call Miele.
A noise can be heard after a cooking process.	The cooling fan is switched on. When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.
The oven has switched itself off.	The oven will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a cooking programme. ■ Switch the oven back on.
Rust-like spots appear on catalytic surfaces.	The catalytic cleaning process does not remove spices, sugar and similar deposits. ■ Take catalytic panels out of the oven and remove this type of soiling with a mild solution of hot water and washing-up liquid applied with a soft brush (see "Cleaning and care - Cleaning the catalytic back panel").

Problem	Possible cause and remedy
Cakes and biscuits are not cooked properly after following the times given in the chart.	A different temperature from the one given in the recipe was used. ■ Select the temperature required for the recipe.
	The ingredient quantities are different from those given in the recipe. ■ Check whether there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would take longer to cook.
Browning is uneven.	The wrong temperature or shelf level was selected. ■ There will always be a slight unevenness. If the unevenness is pronounced, check whether the correct temperature and shelf level have been selected.
	The material or colour of the baking tin is not suitable for the oven function. ■ With Conventional Heat light-coloured, shiny tins are less suitable. Use matt, dark-coloured tins.
FlexiClip telescopic runners do not push in or pull out smoothly.	The bearings in the FlexiClip telescopic runners are not sufficiently lubricated. ■ Lubricate the bearings with the special Miele lubricant. Only use this special lubricant as it is designed to withstand high temperatures in the oven. Other lubricants can harden and stick to the telescopic runners when they are heated. The Miele lubricant is available to order from Miele or via the Miele online shop.

Problem	Possible cause and remedy
The oven lighting switches off after a short time.	The oven lighting is set to switch off after 15 seconds (default setting). You can change the default setting for this (see "Settings - *P 7*").
The oven lighting does not switch on.	The halogen lamp needs replacing. Danger of burning! Make sure the oven heating elements are switched off and the oven interior is cool. ■ Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket, or disconnect the mains fuse or remove the screw-out fuse in countries where this is applicable.  ■ Turn the lamp cover a quarter turn anti-clockwise to release it and then pull it together with its seal downwards to take it out. ■ Replace it with a new halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9). ■ Refit the lamp cover together with its seal and turn clockwise to secure. ■ Reconnect the oven to the electricity supply.

After sales service and warranty

After sales service

In the event of any faults which you cannot easily remedy, please contact Miele.

See back cover for contact details.

Please quote the model and serial number of your appliance when contacting Miele.

This information is given on the data plate, visible on the front frame of the oven, with the door fully open.

Friction occurs between the shelf runners and the rack or trays due to the special heat-resistant glazing applied to these components at the factory.

Lightly grease the shelf runners with a few drops of cooking oil applied to a soft cloth. Do this after each Pyrolytic programme to maintain lubrication.

Warranty

This appliance has a manufacturer's warranty period of 2 years.

For further information, please refer to your warranty booklet.

⚠ Danger of injury!
All electrical work should be undertaken by a suitably qualified and competent person.
Installation, repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.
Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

Connection of this appliance should comply with national and local safety regulations.

Connection to a switched socket is recommended as this provides easier access in the case of a service call.

If the switch is not accessible after installation or the appliance is **hard-wired** (depending on country), an additional means of disconnection must be provided for all poles.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays according to EN 60335).

Connection data

The required connection data can be found on the data plate located on the oven frame visible when the door is open.

Please ensure this information matches the household mains supply.

When contacting Miele, please quote the following:

– model number,

– serial number,

– connection data (voltage/frequency/maximum rated load).

When replacing the connection cable supplied with another cable, or changing the connection, only cable type H 05 VV-F with a suitable cross-sectional area (CSA) may be used (available from Miele).

Electrical connection

Oven

Ovens are supplied for connection with an approx. 1.7 m long 3-core cable for connection to a 230 V, 50 Hz supply.

The wires in the mains lead are coloured as follows:

Green/yellow = earth;

Blue = neutral;

Brown = live

WARNING - THIS APPLIANCE MUST BE EARTHED

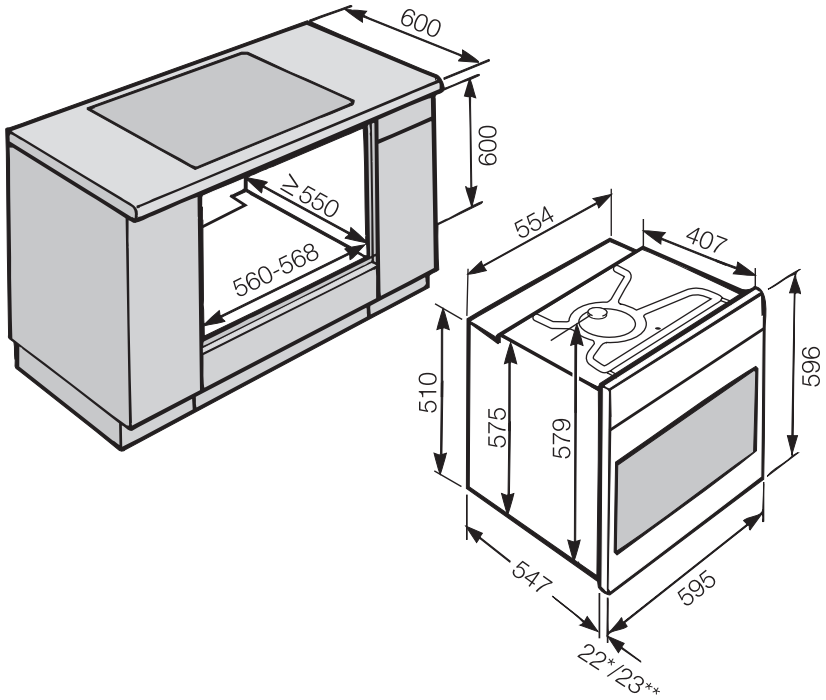
Fuse rating is 16 A.
Connection should be made via a fused connection unit or suitable isolator which complies with national and local safety regulations. For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).

Maximum rated load: see data plate.

Appliance dimensions and unit cut-out

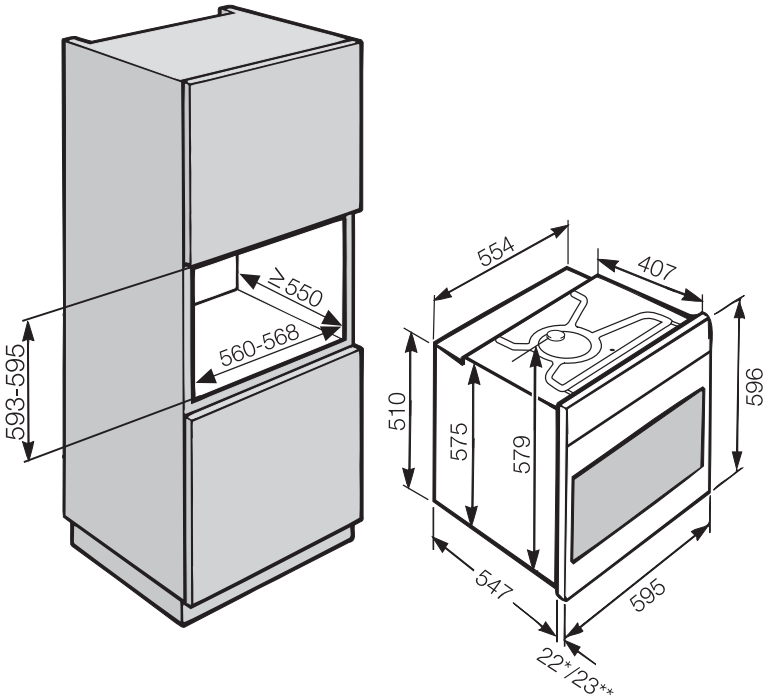
Dimensions are given in mm.

Installation in a base unit



* Ovens with glass front
** Ovens with metal front

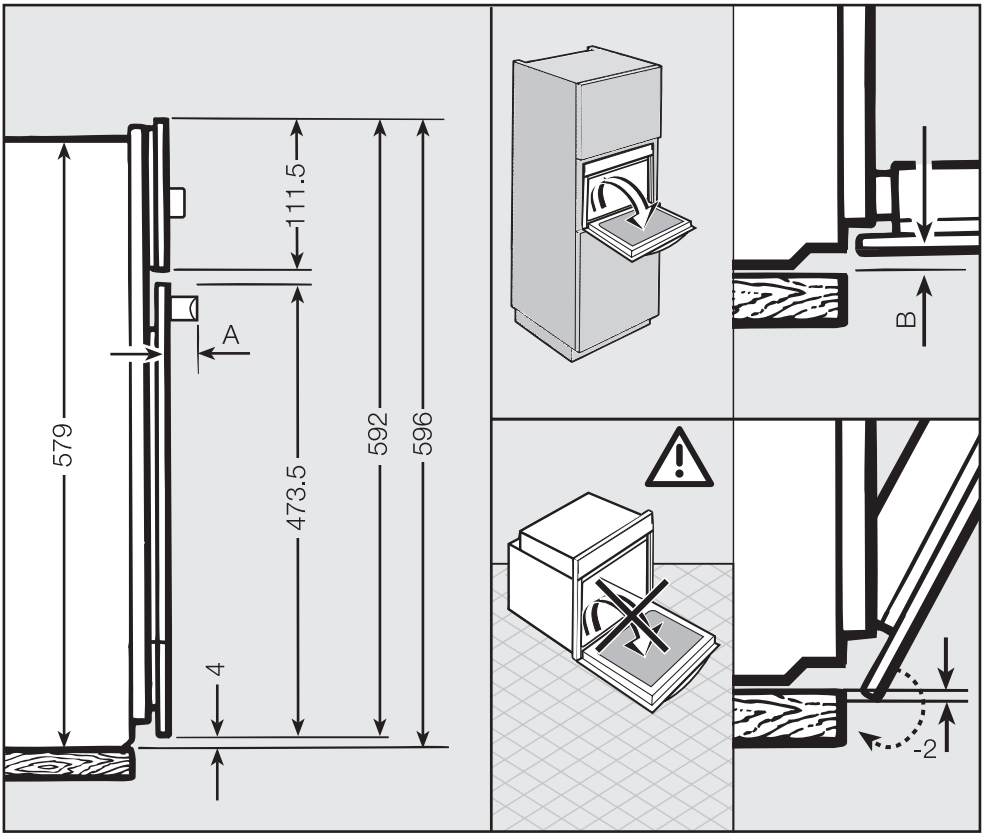
Installation in a tall unit



* Ovens with glass front
** Ovens with metal front

Front dimensions

Dimensions are given in mm.



A H61xx: 45 mm
H62xx: 42 mm

B Ovens with glass front: 2.2 mm
Ovens with metal front: 1.2 mm

⚠ The oven must be built into its housing unit before it can be used.

In order to function correctly, the oven requires an adequate supply of cool air.
Ensure that the supply of cool air is not impaired (e.g. by heat insulation strips in the housing unit).
Please also ensure that the cool air supply is not unduly heated by other heat sources such as a wood burning stove.

Before installation

- Before connecting the oven to the mains, you must disconnect the power supply to the oven isolator switch.

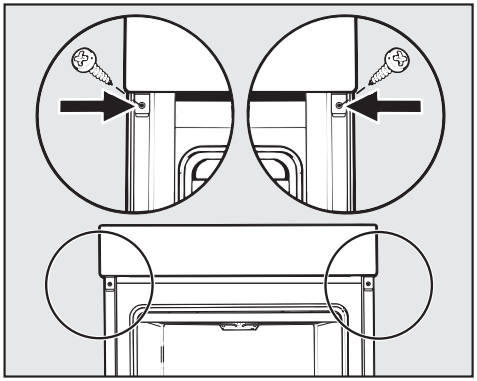
Installing the oven

- Connect the mains cable from the oven to the isolator.

Lifting the oven by the door handle can damage the door.
Use the handle recesses on the side of the casing.

It is advisable to remove the door before installing the appliance (see "Cleaning and Care - Removing the door") and remove accessories from the oven cavity. This will make it easier to install in its niche and you will not be tempted to use the handle to carry it.

- Push the oven into the housing unit and align it.
- Open the door (if you have not removed it previously).



- Use the screws supplied to secure the oven to the side walls of the housing unit through the holes in the oven trim.
- Refit the door, if necessary (see "Cleaning and care - Refitting the door").

The recipe section contains recipes for baking, roasting and cooking with Moisture Plus.

Quantities and settings are specifically formulated for your oven.

Baked goods

Bread rolls (frozen/unchilled, parbaked) /Salted pretzels (frozen)

Ingredients
Frozen or unchilled parbaked rolls or deep frozen salted pretzels

Preparation for "Bread rolls"

Place rolls on the baking tray or on the rack.

Preparation for "Pretzels"

Place the pretzels on a baking tray covered with baking paper.

Leave to thaw for 10 minutes and then scatter with rock salt.

Setting

According to packet instructions	Pre-heating **not** required	Pre-heating required
Oven function	Moisture Plus	
Temperature	See packet instructions for Fan Heat	
Pre-heating	No	Yes
Shelf level	2	
No./Type of bursts of steam	1/Automatic	1/Manual
Water volume	Approx. 150 ml	
1st burst of steam	Automatic	When the food is put in the oven
Baking duration	As per packet instructions plus approx. 5 minutes	

Hints and tips
Thanks to the PerfectClean enamel, baking and universal trays do not need to be greased or lined with baking paper unless you are baking items with a high sodium content, such as pretzels, and items containing a lot of sugar and egg white, such as sponge mixes, macaroons and meringues.

Ready-to-bake rolls and croissants

Ingredients
Ready-to-bake rolls and croissants

Preparation

Prepare and roll out the dough according to the packet instructions, then place the rolls or croissants on a baking tray.

Setting

According to packet instructions	Pre-heating **not** required
Oven function	Moisture Plus
Temperature	See packet instructions for Fan Heat
Shelf level	2
No./Type of bursts of steam	1/Manual
Water volume	Approx. 150 ml
1st burst of steam	3 minutes after starting the programme
Baking duration	As per packet instructions plus approx. 5 minutes

White bread

Preparation time 80–95 minutes

Ingredients
1/2 cube of fresh yeast (21 g)
250 ml water, lukewarm
500 g plain flour
1 1/2 tsp. salt
1 1/2 tsp. sugar
20 g softened butter
To glaze:
Milk

Preparation

Crumble the yeast into lukewarm water and stir until it dissolves. Add to the dry ingredients and butter and knead to a smooth dough for 4–5 minutes.

Shape the dough into a ball. Cover and prove in the oven for 30 minutes using Conventional Heat at 35 °C.

Lightly knead the dough to form a loaf 25 cm long and place on a baking tray. Make several 1 cm deep diagonal slashes in the surface of the loaf with the tip of a knife. Then cover and place in the oven at 35 °C on Conventional Heat for 15–20 minutes.

Brush the loaf with milk and bake until golden.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	I
Temperature	170–190 °C
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	When the food is put in the oven
Baking duration	35–45 minutes

Flat bread

Preparation time 75–100 minutes

Ingredients
1 cube of fresh yeast (42 g)
200 ml water, lukewarm
375 g plain flour
1 tsp. salt
1 tbsp. oil
To drizzle:
1 tbsp. oil

Preparation

Crumble the yeast into lukewarm water and stir until it dissolves. Knead to a smooth dough for 3–4 minutes with flour, salt and oil. Cover the dough and place in the oven at 35 °C on Conventional Heat for 20–30 minutes.

Lightly knead and roll out to a flat dough (∅ approx. 25 cm), place on a baking tray, cover and allow to prove for a further 10 minutes at room temperature.

Drizzle with oil and bake until golden.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	Auto
Temperature	160–180 °C
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	Automatic
Baking duration	25–30 minutes

Hints and tips

There are many varieties for this bread. Just add 50 g roasted onions or 2 tsp. rosemary or a mixture of 40 g chopped black olives and 1 tbsp. chopped pine nuts or 1 tsp. chopped herbs to the finished dough. You can also sprinkle black sesame seeds over the flat bread before baking it.

Herb bread

Preparation time 110–130 minutes

Ingredients
1/2 cube of fresh yeast (21 g)
300 ml milk, lukewarm
500 g plain flour
1 tsp. salt
1 tbsp. coarsely chopped parsley
1 tbsp. coarsely chopped fresh dill
1 tbsp. coarsely chopped chives
To glaze:
Milk

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Knead to a smooth dough for 3–4 minutes with flour, salt and herbs. Cover and prove in the oven at 35 °C on Conventional Heat for 30–40 minutes.

Put the dough in a greased loaf tin (approx. 30 cm). Make several 1 cm deep diagonal slashes in the surface of the loaf with the tip of a knife, place in the oven and prove again at 35 °C on Conventional Heat for 15–20 minutes.

Brush the loaf with milk and bake until golden.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	160–180 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Baking duration	50–60 minutes

Olive bread

Preparation time 185–215 minutes

Ingredients
450 g plain flour
1/2 cube of fresh yeast (21 g)
150 ml white wine
4 eggs
50 g olive oil
100 g ham, finely diced
100 g grated pecorino cheese
1 tsp. dried marjoram
1/2–1 tsp. salt
100 g chopped walnuts
100 g black olives, coarsely chopped

Preparation

Knead the flour, yeast, wine, eggs and oil to a smooth dough. Cover the dough and place in the oven at 35 °C on Conventional Heat for 50–60 minutes.

Mix the ham, cheese, marjoram and salt and knead into the dough with the walnuts. Finally, knead the chopped olives into the dough.

Place the soft dough in a greased loaf tin (approx. 30 cm), cover and place in the oven at 35 °C on Conventional Heat for 50–60 minutes. Score the bread lengthways and bake until golden.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	160–180 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Baking duration	65–75 minutes

Cheese and sesame rolls

Preparation time 70–90 minutes
Makes 10 rolls

Ingredients
1 cube of fresh yeast (42 g)
150 ml milk, lukewarm
500 g plain flour
1 heaped tsp. salt
1 pinch of sugar
75 g melted butter
40 g Parmesan cheese, finely grated
2 eggs
6 tbsp. sesame seeds
To glaze:
1 egg
To sprinkle on top:
120 g shaved Cheddar, Cheshire or Gouda cheese

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Knead to a smooth dough for 3–4 minutes with flour, salt, sugar, butter, Parmesan and eggs. Cover and place in the oven to prove at 35 °C on Conventional Heat for 20–30 minutes.

Lightly knead the dough, form into 10 rolls and place on a baking tray lined with baking paper. Cover and allow to rise at 35° C on Conventional Heat for a further 10–15 minutes.

Dip the underside of the rolls in a bowl of sesame seeds. Brush the tops of the rolls with beaten egg and sprinkle generously with cheese. Bake until golden.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	Auto
Temperature	150–170 °C
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	When the food is put in the oven
Baking duration	25–30 minutes

Hints and tips

You can also top the rolls with sesame seeds in addition to the cheese.

Rye bread

Preparation time 135–170 minutes

Ingredients
400 g rye flour
200 g strong white flour
2 1/2 tsp. salt
2 tsp. honey
150 g liquid sourdough
1 cube of fresh yeast (42 g)
400 ml water, lukewarm
5 tbsp. linseeds
4 tbsp. sunflower seeds
To glaze:
Water

Preparation

Mix the plain flour, rye flour and salt together, and add the sourdough and honey.

Dissolve the yeast in lukewarm water. Add the dissolved yeast to the mixture and mix in a food processor for approx. 4 minutes. Cover and allow to rise in the oven at 35 °C on Conventional Heat for 30–45 minutes.

Knead in the linseeds and sunflower seeds. Put the dough in a greased loaf tin (approx. 30 cm). Smooth out the surface, brush with water, place the dough in the oven and prove at 35 °C on Conventional Heat for 15–20 minutes.

Bake until golden in a pre-heated oven. Reduce the temperature after 15 minutes.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	200 °C + pre-heating After 15 minutes: 180 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	When the food is put in the oven
2nd burst of steam	After another 10 minutes
Baking duration	50–60 minutes

Mixed grain bread

Preparation time 115–150 minutes

Ingredients
1/2 cube of fresh yeast (21 g)
1/2 tbsp. malt extract
400 ml water, lukewarm
200 g rye flour
400 g strong white flour
3 tsp. salt
75 g liquid sourdough
To glaze:
Water

Preparation

Stir and dissolve the yeast and malt extract in lukewarm water.

Mix the rye flour, strong white flour and salt and add the sourdough. Then knead into a smooth dough with the malt water for approx. 4 minutes. Cover, place in the oven and prove at 35 °C on Conventional Heat for 40–45 minutes.

Lightly knead the dough and then place it in a greased loaf tin (approx. 30 cm). Smooth out the surface, brush with water, cover and prove again at 35 °C on Conventional Heat for 25–30 minutes.

Then score the dough lengthways and bake.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	190–210 °C + pre-heating
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	When the food is put in the oven
2nd burst of steam	After another 10 minutes
Baking duration	45–55 minutes

Hints and tips

If you don't have a loaf tin, you can also bake the bread in a cake tin. When doing this, make sure you place the dough in the greased cake tin (approx. 30 cm) for the second proving stage before subsequently baking it in the tin.

Yeast rolls

Preparation time 100 - 125 minutes
Makes 10 rolls

Ingredients
1/2 cube of fresh yeast (21 g)
250 ml water, lukewarm
500 g plain flour
1 1/2 tsp. salt
1 tsp. sugar
1 heaped tsp. softened butter

Preparation

Crumble the yeast into lukewarm water and stir until it dissolves. Knead to a smooth dough for 3–4 minutes with flour, salt, sugar and soft butter. Cover and prove in the oven at 35 °C on Conventional Heat for 35–45 minutes.

Knead the dough lightly, form 10 evenly sized balls, place on a baking tray or the Gourmet perforated baking tray, if available, and score. Cover and prove in the oven again at 35 °C on Conventional Heat for 25–35 minutes.

Brush with water and bake until golden.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	I
Temperature	190–210 °C
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	When the food is put in the oven
Baking duration	25–30 minutes

Hints and tips

You get milk bread rolls if you use 300 ml milk instead of water; raisin bread if you use 300 ml milk and add 2 tbsp. sugar and 100 g raisins to the dough.

Seed rolls

Preparation time 130–140 minutes
Makes 10 rolls

Ingredients
1 cube of fresh yeast (42 g)
1 tsp. sugar beet molasses
1/2 tbsp. malt extract
300 ml water, lukewarm
150 g dark rye flour
450 g strong white flour
2–3 tsp. salt
75 g sourdough
To sprinkle on top:
3 tbsp. each of linseeds, sesame seeds and sunflower seeds

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	I
Temperature	190–210 °C
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	When the food is put in the oven
Baking duration	25–30 minutes

Preparation

Stir and dissolve the yeast, molasses and malt extract in lukewarm water.

Mix the rye flour, strong white flour and salt and add the sourdough. Then knead into a smooth dough with the malt water. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 45 minutes.

Mix the linseeds, sesame seeds and sunflower seeds.

Lightly knead the dough and form into 10 rolls. Brush the rolls with water and press the tops into the seed mix. Place the rolls on a baking tray or the Gourmet perforated baking tray, if available, and prove in the oven again at 35 °C on Conventional Heat for approx. 45 minutes. Then bake until golden.

Hints and tips

For a delicious alternative, mix 1/2 tsp. each of ground aniseed, coriander and ground caraway seeds into the flour.

Italian mozzarella bread

Preparation time 115–125 minutes

Dough ingredients
1 cube of fresh yeast (42 g)
200 ml water, lukewarm
500 g plain flour
1 tsp. salt
2 tbsp. olive oil
Topping ingredients
125 g mozzarella, diced
100 g pecorino cheese, coarselygrated
2 cloves of garlic, peeled and chopped finely
2 tbsp. basil, chopped
To glaze:
Olive oil
To sprinkle on top:
1 tsp coarse grained salt
A few sprigs of rosemary
1 tsp. crushed mixed peppercorns

Preparation

Crumble the yeast into lukewarm water and stir until it dissolves. Add to the flour, salt and olive oil and knead into a firm dough. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 45 minutes.

Lightly knead and roll the dough out to a rectangle (30 x 40 cm). Scatter the cheese, garlic and basil over the dough and roll up from the longer side. Place the roll on a baking tray or the Gourmet perforated baking tray, if available, cover and prove in the oven again at 35 °C on Conventional Heat for a further 15 minutes.

Score the dough several times. Brush the dough with olive oil, sprinkle with salt, rosemary and pepper. Then bake until golden.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	170–190 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	When the food is put in the oven
2nd burst of steam	After another 10 minutes
Baking duration	35–45 minutes

Hints and tips

For something different, add 100 g finely chopped sundried tomatoes or 100 g sliced olives to the dough before rolling up.

Sunday rolls

Preparation time 105–120 minutes
Makes 8 rolls

Ingredients
1/2 cube of fresh yeast (21 g)
250 ml milk, lukewarm
500 g plain flour
40 g sugar
A pinch of salt
60 g softened butter
100 g chopped almonds
To glaze:
Milk
To sprinkle on top:
Crystal sugar

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Add to the flour, sugar, salt and butter and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 30 minutes.

Knead the chopped almonds into the dough, form into 8 rolls, place on a baking tray or the Gourmet perforated baking tray, if available. Cover and prove in the oven at 35 °C on Conventional Heat for a further 20–30 minutes.

Brush the rolls with milk. Dip the top of the rolls in the sugar crystals and bake until golden.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	*I*
Temperature	150–170 °C
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	When the food is put in the oven
2nd burst of steam	After another 10 minutes
Baking duration	35–40 minutes

Buttermilk bread

Preparation time 120–130 minutes

Ingredients
1/2 cube of fresh yeast (21 g)
300 ml buttermilk, lukewarm
375 g strong white flour
100 g rye flour
1 tbsp. wheat bran
1 tbsp. linseeds
1 tsp. sugar
2 tsp. salt
1 tsp. butter
To glaze:
Buttermilk

Preparation

Crumble and stir the yeast into lukewarm buttermilk and dissolve. Add to the plain flour, rye flour, wheat bran, linseeds, sugar, salt and butter and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 30 minutes.

Take the dough out of the oven, lightly knead it again and form an oval loaf shape. Place the dough in a greased loaf tin (approx. 30 cm). Cover and prove in the oven again at 35 °C on Conventional Heat for a further 20–30 minutes.

Score the top of the loaf with a knife, brush with some buttermilk and bake until golden.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	170–180 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Baking duration	45–55 minutes

Chocolate breakfast rolls

Preparation time 100–110 minutes
Makes 8 rolls

Ingredients
1 cube of fresh yeast (42 g)
150 ml milk, lukewarm
500 g plain flour
A pinch of salt
60 g sugar
8 g vanilla sugar
75 g softened butter
2 eggs
100 g plain chocolate drops
To glaze:
Milk

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Add to the flour, sugar, salt, vanilla sugar, butter and eggs and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for 30 minutes.

Add the chocolate and knead briefly into the dough. Form into 8 rolls and place on a baking tray or the Gourmet perforated baking tray, if available. Cover and prove in the oven again at 35 °C on Conventional Heat for a further 15–20 minutes.

Brush the rolls with milk.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	150–160 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Baking duration	25–35 minutes

Onion flat bread

Preparation time 105–110 minutes

Dough ingredients
1 cube of fresh yeast (42 g)
200 ml water, lukewarm
375 g plain flour
1 tsp. salt
1 tbsp. oil
Topping ingredients
2 small red onions
100 g tasty cheese
Thyme
To drizzle:
1 tbsp. oil

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	Auto
Temperature	160–180 °C
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	Automatic
Baking duration	25–30 minutes

Preparation

Crumble the yeast into lukewarm water and stir until it dissolves. Knead to a smooth dough for 3–4 minutes with flour, salt and oil. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 45 minutes.

Lightly knead and roll out to a flat dough (∅ approx. 30 cm), place on a baking tray and allow to prove for a further 10 minutes at room temperature.

Peel and finely slice the onions. Grate the cheese.

Scatter the onions, cheese and thyme over the dough. Drizzle the edges with oil and bake until golden.

Quark rolls

Preparation time 45–55 minutes
Makes 10 rolls

Ingredients
250 g low-fat quark
2 eggs
70 g sugar
8 g vanilla sugar
A pinch of salt
500 g plain flour
24 g baking powder
100 g chopped walnuts
To glaze:
Milk
To sprinkle on top:
Sugar

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	I
Temperature	150–170 °C + pre-heating
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	When the food is put in the oven
Baking duration	25–35 minutes

Preparation

Whisk the quark, eggs, vanilla sugar and salt. Gradually add the flour along with the baking powder and chopped walnuts.

Knead the dough until it is smooth and soft. If it becomes sticky, add a little extra flour.

Form into 10 evenly sized rolls. Brush with milk, then dip in sugar and arrange on a baking tray or the Gourmet perforated baking tray, if available. Place in the pre-heated oven and bake.

Hints and tips

Homemade vanilla sugar: Cut a vanilla pod in half lengthways and cut each half into 4–5 pieces. Place in a lidded glass jar with 500 g of sugar and leave for 3 days to absorb the flavour. For an even more intensive flavour scrape the pulp out of the vanilla pod and add this to the sugar.

Raisin loaf

Preparation time 115–145 minutes

Ingredients
1 cube of fresh yeast (42 g)
240 ml buttermilk, lukewarm
500 g plain flour
100 g sugar
A pinch of salt
20 g melted butter
125 g low-fat quark
250 g raisins
To glaze:
Water

Preparation

Crumble and stir the yeast into lukewarm buttermilk and dissolve. Add to the flour, sugar, salt, butter and quark and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for 25–35 minutes.

Knead in the raisins, place the dough in a greased loaf tin (approx. 30 cm). Cover and prove in the oven again at 35 °C on Conventional Heat for 20–30 minutes.

Brush the loaf with water, and bake until golden.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	I
Temperature	150–170 °C
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
Baking duration	55–65 minutes

Malted pumpkin seed rolls

Preparation time 120–130 minutes
Makes 8 rolls

Ingredients
1 cube of fresh yeast (42 g)
1/2 tbsp. malt extract
300 ml water, lukewarm
500 g wholemeal flour
3 tsp. salt
50 g pumpkin seeds, chopped

Preparation

Stir and dissolve the yeast and malt extract in lukewarm water. Add to the flour, salt and chopped pumpkin seeds and knead into a dough. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 40 minutes.

Divide the dough into 8 evenly sized rolls, brush with water, cut a cross on the top, and place them on a baking tray or the Gourmet perforated baking tray, if available. Cover and prove in the oven again at 35 °C on Conventional Heat for a further 30–40 minutes.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	I
Temperature	190–210 °C
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	When the food is put in the oven
Baking duration	25–30 minutes

Hints and tips

Malt helps speed up the rate at which yeast grows. It also gives bread and rolls a pleasant sweet taste and a nice dark colour. It is available from health food shops and most supermarkets.

Yeast pretzels

Preparation time: 85–95 minutes
Makes 8

Ingredients
1/2 cube of fresh yeast (21 g)
100 ml milk, lukewarm
300 g plain flour
1 tsp. sugar
1 tsp. salt
30 g butter
1 egg
To glaze:
1 egg yolk mixed with
1 tbsp. milk
To sprinkle on top:
Poppy seeds or grated cheese

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	I
Temperature	160–180 °C
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	When the food is put in the oven
Baking duration	20–30 minutes

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Add to the flour, sugar, salt, butter and egg and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for 20–30 minutes.

Lightly knead and roll into 8 long pieces (∅ approx. 0.5 cm). Form pretzels and place on a baking tray or the Gourmet perforated baking tray, if available. Cover and prove in the oven again at 35 °C on Conventional Heat for a further 10 minutes.

Whisk egg yolk and milk, brush on pretzels and sprinkle with poppy seeds or cheese. Bake the pretzels until golden brown.

Bacon or herb baguettes

Preparation time: 105–130 minutes
Makes 2 baguettes

Ingredients
1 cube of fresh yeast (42 g)
250 ml water, lukewarm
250 g strong white flour
250 g wholemeal flour
1 tsp. sugar
2 tsp. salt
1/2 tsp. pepper
2 tbsp. oil
150 g bacon, finely diced or 1 tbsp. each of chopped parsley, dill and chives
To glaze:
Milk

Preparation

Crumble the yeast into lukewarm water and stir until it dissolves. Add to the plain flour, wholemeal flour, sugar, salt, pepper and oil and knead for 3–4 minutes to a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for 40–50 minutes.

Knead in the bacon or herbs. Form the dough into two 35 cm long baguettes and place on a baking tray or the Gourmet perforated baking tray, if available. Cut several diagonal slashes into the top of the baguettes, cover and prove in the oven again at 35 °C on Conventional Heat for 15–20 minutes.

Brush the baguettes with milk and bake until golden.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	I
Temperature	190–210 °C
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	When the food is put in the oven
Baking duration	25–35 minutes

Ham and cheese rolls

Preparation time 110–120 minutes
Makes 8 rolls

Ingredients
1/2 cube of fresh yeast (21 g)
250 ml water, lukewarm
500 g plain flour
30 g butter
1/2 tsp. salt
100 g cooked ham, finely diced
100 g tasty cheese, grated
To glaze:
Water

Preparation

Crumble the yeast into lukewarm water and stir until it dissolves. Add to the flour, butter and salt and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 30 minutes.

Knead the ham and half of the cheese into the dough.

Form into 8 rolls, place on a baking tray or the Gourmet perforated baking tray, if available, cover and prove in the oven again at 35 °C on Conventional Heat for a further 15–20 minutes.

Brush the rolls with water, sprinkle with the remaining cheese, and bake until golden.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	I
Temperature	170–190 °C
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	When the food is put in the oven
Baking duration	25–30 minutes

Hints and tips

Tasty cheeses include alpine cheese, Emmental, Gruyère and semi-mature Gouda.

Apricot loaf

Preparation time 110–120 minutes

Ingredients
1 cube of fresh yeast (42 g)
200 ml milk, lukewarm
500 g plain flour
60 g sugar
1 tbsp. vanilla sugar
A pinch of salt
1 tsp. grated lemon zest
100 g softened butter
1 egg
100 g dried apricots
50 g chopped pistachio nuts
To glaze:
Milk

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Add to the flour, sugar, vanilla sugar, salt, lemon zest, butter and egg and knead to a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for 30 minutes.

Dice the apricots, knead into the dough with the chopped pistachios, form an oval loaf shape and put into a greased loaf tin (approx. 30 cm). Cover and prove in the oven again at 35 °C on Conventional Heat for a further 15 minutes.

After proving, brush the apricot loaf with milk, place in the oven and bake.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	150–170 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Baking duration	50–60 minutes

Yeast butter cake

Preparation time 90–110 minutes
Serves 20

Dough ingredients
1 cube of fresh yeast (42 g)
200 ml milk, lukewarm
500 g plain flour
50 g sugar
A pinch of salt
50 g butter
1 egg

Topping ingredients
100 g butter
100 g almond flakes
120 g sugar
16 g vanilla sugar

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Add to the flour, sugar, salt, butter and egg and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 20 minutes.

Knead the dough lightly and roll out on a universal tray. Cover and prove in the oven again at 35 °C on Conventional Heat for a further 20 minutes.

To make the topping, mix the butter with the vanilla sugar and half of the sugar. Make indentations in the dough and, using two teaspoons, drop small balls of the mixture into the indentations. Sprinkle the remaining sugar and flaked almonds over the top.

Leave to rise for another 10 minutes before baking until golden.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	Auto
Temperature	160–180 °C
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	Automatic
Baking duration	25–30 minutes

Pine nut bee-sting cake

Preparation time 130–140 minutes
Serves 20

Dough ingredients
30 g fresh yeast
200 ml milk, lukewarm
500 g plain flour
80 g sugar
A pinch of salt
80 g softened butter
1 egg
Topping ingredients
150 g butter
200 g sugar
1 tbsp. honey
1 1/2 tbsp. cream
100 g chopped pine nuts
100 g almond flakes
Filling ingredients
8 g vanilla sugar
500 ml milk
2 tbsp. sugar
A pinch of salt
250 g softened butter

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Add to the flour, sugar, salt, butter and egg and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 30 minutes.

Knead the dough lightly, roll out on the universal tray, cover and prove in the oven again at 35 °C on Conventional Heat for a further 20 minutes.

For the topping, bring the butter, sugar, honey and cream to the boil, add pine nuts and almonds. Cool slightly, make little indentations in the dough, then spread the topping over the dough. Allow the cake to rise for another 10 minutes and bake until golden.

Prepare the custard with the powder, milk, sugar and salt and let it cool down according to the directions on the sachet. Cream the butter and add the custard a spoonful at a time.

Cut the cooled down cake in half horizontally. Spread the custard over the lower part of the bee-sting cake, place the other half on top and chill briefly.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	Auto
Temperature	160–180 °C
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	Automatic
Baking duration	25–30 minutes

Plaited walnut brioche

Preparation time 100–110 minutes
10 slices

Ingredients
1 cube of fresh yeast (42 g)
150 ml milk, lukewarm
500 g plain flour
50 g sugar
8 g vanilla sugar
A pinch of salt
100 g softened butter
1 egg
100 g chopped walnuts
To glaze:
Milk

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	Auto
Temperature	160–180 °C
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	Automatic
Baking duration	30–40 minutes

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Add to the flour, sugar, vanilla sugar, salt, butter and egg and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for 30–40 minutes.

Add the chopped walnuts and knead into the dough. Form three 40 cm long rolls out of the dough. Plait the strips and place on a baking tray or the Gourmet perforated baking tray, if available. Cover and prove in the oven again at 35 °C on Conventional Heat for a further 20 minutes.

Brush the brioche with milk and bake.

Cinnamon and macadamia ring

Preparation time 115–125 minutes
10 slices

Dough ingredients
1 cube of fresh yeast (42 g)
100 ml milk, lukewarm
500 g plain flour
100 g sugar
A pinch of salt
Grated zest of 1 lemon
100 g softened butter
1 egg
2 eggs
Topping ingredients
2 tsp. ground cinnamon
2 tbsp. sugar
100 g unsalted, chopped macadamia nuts
2 egg yolks
To glaze:
Milk

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Add to the flour, sugar, salt, lemon zest, butter, egg and egg white and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for 30 minutes.

Knead the dough lightly and cut in half. Roll each half out to a 50–60 cm long roll, then twist these together and form into a ring.

Place the dough on a baking tray or the Gourmet perforated baking tray, if available, cover and prove in the oven again at 35 °C on Conventional Heat for a further 20 minutes.

Mix together the cinnamon, sugar, nuts and egg yolks. Brush the ring with milk, sprinkle with the nut mixture and allow to rise in the oven at 35 °C on Conventional Heat for 15–20 minutes. Bake until golden.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	150–170 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Baking duration	30–35 minutes

Hints and tips

The macadamia nut is one of the most expensive nuts worldwide. The queen of nuts is rich in unsaturated fat, which gives it its soft creamy taste.

"Verduras" bream / snapper

Preparation time 70–80 minutes
Serves 4

Ingredients
4 prepared breams / snappers (approx. 400 g each)
800 g small potatoes
2 red capsicums
2 green zucchini
2 yellow zucchini
4 shallots
3 cloves of garlic
400 g feta cheese
Juice of 1 lemon
Salt
Lemon pepper
4 sprigs of thyme
4 sprigs of rosemary
5 tbsp. olive oil

Preparation

Pre-cook the unpeeled potatoes for approx. 10 minutes.

Wash, halve and deseed the capsicums and cut into large pieces. Slice the zucchini and peel and slice the shallots. Peel and finely chop the garlic. Dice the feta cheese.

Wash the fish, dab dry, drizzle with lemon juice, season with salt and lemon pepper and put in the Gourmet HUB dish or on the universal tray.

Mix together the potatoes, vegetables and herbs and season with salt and lemon pepper. Arrange the vegetable mixture around the fish and scatter the feta cheese on top of the vegetables.

Mix the oil with some salt and pepper. Drizzle all over the fish, potatoes and vegetables and cook in the oven.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	160–180 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	10 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	30–40 minutes

Hints and tips

Use small potatoes with a diameter of 25–40 mm. It is common to cook and eat the potatoes in their skin.

Savoy cabbage and salmon gratin

Preparation time 80–90 minutes
Serves 4

Ingredients
600 g salmon fillet
1 small savoy cabbage (approx. 600 g)
20 g softened butter
500 g potatoes
Pepper
Salt
300 g herbed crème fraîche
2–3 tsp. horseradish
80 g tasty cheese, grated
80 g white bread

Preparation

Clean the savoy cabbage, cut into quarters, remove the stalk and shred the leaves. Heat butter in a pan, add the cabbage and fry gently for approx. 15 minutes, stirring occasionally.

Peel and slice the potatoes and then parboil for 5 minutes.

Wash the salmon, dab dry, cut into 2 cm wide strips, season with pepper and salt. Mix the crème fraîche with the cheese and horseradish.

Mix the cabbage with the potatoes and place in an ovenproof dish (approx. 20 x 30 cm). Arrange the salmon on top. Cut the bread into cubes and fold into the crème fraîche mixture. Spread this mixture over the salmon and place in the oven to bake.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	3
Temperature	160–180 °C
Water volume	Approx. 300 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
3rd burst of steam	After another 10 minutes
Duration	35–45 minutes

Stuffed ocean trout

Preparation time 70–80 minutes
Serves 4

Ingredients
2 ocean trouts (600–700 g each)
Juice of 1 lemon
Salt
2 shallots
2 cloves of garlic
50 g small capers
1 egg yolk
1 tbsp. olive oil
2 slices of white bread
Chilli powder
Pepper, freshly ground

Preparation

Wash and dry the ocean trout, drizzle with lemon juice and season inside and out with salt.

Peel and finely chop the shallots and garlic. Cut the bread into small cubes and mix with the capers, egg yolk, shallots, garlic and olive oil. Season with salt, pepper and chilli powder.

Stuff the ocean trout with this mixture and seal the opening with small wooden skewers.

Place the ocean trout on the universal tray lined with baking paper, and cook in the oven.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	160–180 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	10 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	30–40 minutes

Salmon and spinach pasta bake

Preparation time 65–75 minutes
Serves 4

Ingredients
450 g spinach leaves (fresh or frozen)
1 clove of garlic
Salt
Nutmeg
500 g tagliatelle
400 g salmon fillet
10–20 ml lemon juice
Pepper, freshly ground
200 ml cream
250 g sour cream
20 g mixed herbs
20 g flaked almonds

Preparation

Blanch the fresh spinach in boiling water for 1 minute and drain well, or defrost the frozen spinach and drain. Press gently to squeeze out the moisture.

Chop up the spinach roughly. Season with salt and nutmeg.

Cook the pasta al dente.

Wash, dry and cube the salmon, drizzle with lemon juice and season with salt and pepper.

Mix the cream and sour cream with the herbs and season with salt and pepper.

Place layers of pasta, salmon and spinach in an ovenproof dish (approx. 20 x 30 cm). Pour the sauce on top, sprinkle with almond flakes and bake uncovered.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	3
Temperature	160–180 °C
Water volume	Approx. 300 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
3rd burst of steam	After another 10 minutes
Duration	35–45 minutes

Sea bream delicioso

Preparation time 60–70 minutes
Serves 4

Ingredients
750 g sea bream
3 onions
40 g butter
500 g tomatoes
Juice of 1/2 a lemon
Salt
Pepper
100 ml milk
10 g breadcrumbs
2 tbsp. parsley, chopped

Preparation

Slice the onions finely and fry gently in half of the butter. Slice the tomatoes. Wash the fish and pat with kitchen paper to remove any moisture and drizzle with lemon juice. Season with salt and pepper.

Place the onions in a greased ovenproof dish (∅ 26 cm). Arrange the tomatoes on top and season with salt and pepper.

Arrange the fish on top. Melt the remaining butter and pour the butter and milk over the fish. Sprinkle with breadcrumbs and bake. Before serving, sprinkle with the chopped parsley.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	160–180 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	30–40 minutes

Pikeperch with herbs

Preparation time 50–60 minutes
Serves 4

Ingredients
800 g pikeperch fillets
Juice of 1 lemon
1 bunch of parsley
1 bunch of chives
1 bunch of dill
1 bunch of lemon balm mint
Salt
50 g butter

Preparation

Wash the fillets, pat dry with kitchen paper, drizzle with a little lemon juice and leave to stand for approx. 10 minutes. Wash the herbs, chop them finely and mix them together before placing in a shallow, greased ovenproof dish.

Season the fillets with salt and arrange in an overlapping pattern on the bed of herbs. Drizzle with the remaining lemon juice, dot with butter and bake.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	160–180 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	35–45 minutes

Sweet and sour chicken

Preparation time 70–80 minutes
Serves 4

Ingredients
800 g chicken breast fillet
400 g plums, stones removed
40 g fresh ginger
1 small bunch of spring onions
Salt
Pepper
2 tbsp. oil
40 g butter
100 ml white wine
100 ml orange juice
100 ml chicken stock
1 tsp. honey
50 ml cream

Preparation

Peel the ginger and grate finely. Cut the spring onions into 2 cm pieces.

Season the chicken breasts with salt and pepper. Sear the chicken briefly in oil in a pan. Add the butter, spring onions and ginger and fry briefly.

Add the white wine, orange juice and chicken stock. Transfer to the Gourmet oven dish, add the plums and honey and pour the cream over the chicken breasts. Cook in the oven. Thicken the sauce, if necessary, using a little cornflour mixed with water.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	Auto
Temperature	150–170 °C
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	Automatic
Duration	40–50 minutes

Turkey roulade with spinach ricotta filling

Preparation time 120–130 minutes
Serves 6

Ingredients
1000 g turkey breast
1 shallot
225 g frozen spinach, defrosted
1 egg yolk
16 g breadcrumbs
125 g ricotta cheese
Salt
Pepper
Nutmeg
1 tbsp. olive oil
1 tsp. rosemary leaves, finely chopped
750 ml chicken stock
500 ml cream

Preparation

Defrost the spinach and drain well. Dice the shallot finely. Mix the spinach, shallot, egg yolk and breadcrumbs with the ricotta. Season with salt, pepper and a little nutmeg.

Cut the turkey breasts lengthways but do not cut all the way through. Open out and flatten between two sheets of cling film. Season with salt and pepper and then spread the spinach-ricotta mixture over the top. Roll up and bind with kitchen twine.

Season with salt and pepper and place in an ovenproof dish. Drizzle the roulades with olive oil and sprinkle the rosemary over the top. Add the chicken stock and place in the oven. After 60 minutes, pour the cream over the top.

Take the roulades out of the sauce and remove the twine. Thicken the sauce, if necessary, using a little cornflour mixed with water.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	3
Temperature	170–190 °C
Water volume	Approx. 300 ml
Shelf level	2
1st burst of steam	10 minutes after starting the programme
2nd burst of steam	After another 15 minutes
3rd burst of steam	After another 20 minutes
Duration	90–100 minutes

If using the food probe, set the core temperature to 75–85 °C.

Braised beef roulades

Preparation time 155–165 minutes
Serves 4

Ingredients
4 thin slices of beef (160–200 g each)
Salt
Pepper
4 tsp. medium-hot mustard
8 slices of streaky bacon
8 cocktail gherkins (cornichons)
2 carrots
1 thin leek
150 g celery
1 onion
Oil
1 tbsp. tomato paste
250 ml red wine
2 sprigs of thyme
2 sprigs of rosemary
2 bay leaves
1 clove of garlic
1000 ml beef stock
100 ml cream

Preparation

Arrange the beef slices side by side and season with salt and pepper. Spread with the mustard and arrange 2 slices of bacon and 2 cornichons, halved lengthways on top of each slice of beef. Roll up and secure with a small skewer or kitchen twine. Dice the carrots, leek, celery and onion (1 cm cubes).

Heat the oil in a frying pan and fry the beef roulades until well browned. Remove the meat and fry the vegetables gently.

Add the tomato paste and continue to fry gently. Add one-third of the red wine. Allow the wine to reduce and then repeat until all of the wine has been used.

Transfer the vegetables to an ovenproof dish and add the herbs, garlic and stock. Add the beef, cover and cook in the oven for 60 minutes.

After 60 minutes, remove the lid and inject the first burst of steam. Continue to cook uncovered.

At the end of cooking, take the meat out of the dish and remove the skewers or twine. Sieve the gravy, add the cream and thicken with a little cornflour mixed with water, if necessary.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	3
Temperature	140 °C
Water volume	Approx. 300 ml
Shelf level	2
1st burst of steam	60 minutes after starting the programme
2nd burst of steam	After another 20 minutes
3rd burst of steam	After another 20 minutes
Duration	120 minutes

Braised topside of beef

Preparation time 120–130 minutes
Serves 6

Ingredients
1500 g beef topside
2 carrots
1 thin leek
150 g celery
1 onion
1 clove of garlic
2 sprigs of thyme
2 sprigs of rosemary
4 bay leaves
5 juniper berries
Salt
Pepper
500 ml white wine
100 g crème fraîche
250 ml beef stock or water

Preparation

Dice the carrots, leek, celery and onion (1 cm cubes). Place in an ovenproof dish together with the garlic, herbs and juniper berries.

Season the meat with salt and pepper, arrange on top of the vegetables and cook in the oven.

Add white wine after 25 minutes and continue cooking to end of the programme. If the vegetables cook until they are dry, add some water.

At the end of cooking, sieve the cooking juices, then add the stock and crème fraîche to make a sauce. If necessary, thicken with a little cornflour mixed with water.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	3
Temperature	210–230 °C After 25 minutes: 130–150 °C
Water volume	Approx. 300 ml
Shelf level	2
1st burst of steam	10 minutes after starting the programme
2nd burst of steam	After another 15 minutes
3rd burst of steam	After another 30 minutes
Duration	90–100 minutes

If using the food probe, set the core temperature to 75–85 °C.

Glazed gammon

Preparation time 85–105 minutes
Serves 6

Ingredients
1000 g gammon joint
20 g softened butter
40 g brown sugar
2 carrots
1 thin leek
150 g celery
1 onion
5 bay leaves
6 cloves
10 crushed juniper berries
125 ml red wine
250 ml water

Preparation

Make 2–3 mm deep cuts in a criss-cross pattern on the top surface of the joint. Then rub in butter and sugar.

Dice the carrots, leek, celery and onion (1 cm cubes), mix with the bay leaves, cloves and juniper berries and place in the middle of the universal tray. Place the meat on top, pour over the red wine and water and cook in the oven. Add a little water if the vegetables become dry.

After cooking, sieve the juices. If necessary, thicken with a little cornflour mixed with water to make a gravy. Slice the gammon and serve with the gravy.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	3
Temperature	150–170 °C
Water volume	Approx. 300 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
3rd burst of steam	After another 30 minutes
Duration	70–90 minutes

If using the food probe, set the core temperature to 70 °C.

Pork fillet with Parma ham and red pesto

Preparation time 65–75 minutes
Serves 6

Ingredients
4 pork fillets (300 g each)
Salt
Pepper
20 basil leaves
250 g red pesto
30 g Parmesan cheese, freshly grated
12 slices of Parma ham
40 g butter
250 ml cream
250 ml beef stock

Preparation

Cut the pork fillets lengthways but do not cut all the way through. Open out and season both sides with salt and pepper. Place basil leaves along the cut edges.

Spread the pesto on the inside surfaces of the fillets and sprinkle with Parmesan. Close the fillets and wrap the Parma ham around them. Place the fillets in an ovenproof dish, dot with butter and cook in the oven.

Add the cream and beef stock after 15 minutes, reduce the temperature to 140 °C and inject the final burst of steam. Thicken the sauce, if necessary, using a little cornflour mixed with water.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	3
Temperature	170–190 °C After 15 minutes: 140 °C
Water volume	Approx. 300 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
2nd burst of steam	After another 10 minutes
Duration	35–45 minutes

Hints and tips

To make red pesto:
Finely chop 200 g sun-dried tomatoes that have been soaked in oil and one clove of garlic. Purée with 50 ml olive oil, 1 tsp. sugar and 1 tbsp. breadcrumbs. Season the pesto with a little oregano and sambal oelek.

Chinese pork

Preparation time 60 minutes, plus: marinade for 3–4 hours
Serves 6

Ingredients
1500 g pork necks
3–4 cloves of garlic
2 small pieces of ginger
3 tsp. salt
2 tbsp. soy sauce
2 tbsp. honey
1 tbsp. sherry
1 tsp. five-spice powder
2 tbsp. hoisin sauce
Sambal oelek

Preparation

Finely chop the garlic. Peel the ginger and grate it. Mix the garlic and ginger with the salt, soy sauce, honey, sherry, five-spice powder and hoisin sauce. Season the marinade with sambal oelek.

Cut the pork into 3 cm thick slices. Place in an airtight container, pour the marinade over the pork and close the container. Refrigerate the marinade for approx. 3–4 hours, turning occasionally.

Remove the pork from the marinade and place on the rack with the universal tray underneath it. Place the meat in a pre-heated oven and inject the burst of steam immediately.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	*1*
Temperature	170–190 °C + pre-heating
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	When the food is put in the oven
Duration	20–30 minutes

Garlic rabbit

Preparation time 85–95 minutes
Serves 4

Ingredients
1 rabbit
Salt
Pepper
4 celery sticks
2 onions
2 tomatoes
4 cloves of garlic
3 tbsp. olive oil
125 ml white wine
750 ml chicken stock
3 sprigs of thyme
4 bay leaves
100 g sliced black olives

Preparation

Cut the rabbit into 6 pieces and season with salt and pepper. Dice the celery, onions and tomatoes (1 cm cubes).

Heat the olive oil in a pan and brown the meat all over. Add the tomatoes, celery, onions and garlic and simmer for approx. 5 minutes.

Add the white wine, chicken stock, thyme, bay leaves and olives. Place in an oven dish and cook uncovered in the oven.

At the end of cooking, remove the meat. Sieve the sauce. Heat the sauce to reduce it and, if necessary, thicken with a little cornflour mixed with water.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	150–170 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	10 minutes after starting the programme
2nd burst of steam	After another 20 minutes
Duration	70–80 minutes

Hints and tips

This recipe has its origins in Spanish cuisine. Serve with flat bread and a fresh salad.

Lamb cutlets with pistachio crust

Preparation time 40–45 minutes
Serves 4

Ingredients
2 lamb racks (each 400 g)
50 g pistachio nuts, finely chopped
50 g butter
30 g breadcrumbs
1/2 tsp. thyme
Salt
Pepper
1 tbsp. olive oil

Preparation

Mix the pistachio nuts with the room temperature butter and breadcrumbs. Season with the thyme, salt and pepper.

Season the lamb with salt and pepper. Heat the olive oil in a pan and brown the lamb all over. Place the lamb on the universal tray with the meat facing upwards. Spread the meat with the pistachio mixture, place in a pre-heated oven and inject the first burst of steam immediately.

After cooking, wrap the meat in foil and leave to rest for 10 minutes. Then cut into cutlets.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	I
Temperature	200–220 °C + pre-heating
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	When the food is put in the oven
Duration	15 minutes

If using the food probe, set the core temperature to 50 °C.

Potato dumplings

Preparation time 130–140 minutes
Serves 4

Ingredients
125 g potatoes
1/2 cube of fresh yeast (21 g)
80 ml milk, lukewarm
1/2 tsp. salt
250 g plain flour
20 g softened butter
1 egg
200 g cream cheese with herbs
To glaze:
Milk

Preparation

Peel and cook the potatoes and mash them in a potato ricer. Leave to cool slightly.

Dissolve the yeast in the milk, mix with the potatoes, salt, flour, butter and egg and form a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for 30 minutes.

Form the dough into 12 balls. Make a small hollow in the side of each, and spoon 1 tsp. cream cheese into the centre, then press back together to seal.

Place the dumplings with the sealed side down in a greased ovenproof dish (approx. 20 x 30 cm). Cover and prove in the oven again at 35 °C on Conventional Heat for a further 20–30 minutes.

Brush the dumplings with milk and bake until golden.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	150–170 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	35–45 minutes

Hints and tips

Dumplings can also be used as a side dish with cut meat and salad.

Cheese soufflé

Preparation time 60–65 minutes
Makes 8

Ingredients
20 g butter
30 g plain flour
200 ml hot milk
Salt
Pepper, freshly ground
1 pinch of ground nutmeg
1 pinch of cayenne pepper
4 egg yolks
120 g Gruyère cheese
4 egg whites
Breadcrumbs
2 tbsp. Parmesan cheese, grated
8 ramekins

Preparation

Melt the butter in a saucepan and stir in the flour (do not allow to brown). Stir in the milk and simmer gently for a further 5 minutes. Season with salt, pepper nutmeg and cayenne pepper.

Stir in the egg yolk a little at a time, then add the cheese.

Whisk the egg whites until stiff and carefully add it to the cooled cheese sauce.

Sprinkle the buttered ramekins with breadcrumbs and fill them with the soufflé mixture to within 1 cm of the top. Sprinkle with Parmesan cheese.

Place the ramekins on the universal tray and bake in the pre-heated oven, releasing the burst of steam immediately.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	*1*
Temperature	160–180 °C + pre-heating
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	When the food is put in the oven
Duration	20–25 minutes

Hints and tips

Serve the soufflés immediately to avoid them sinking.

Spring pie

Preparation time 105–115 minutes
Approx. 15 slices

Ingredients
300 g puff pastry
1 red capsicum
1 yellow capsicum
3 spring onions
1 kg minced beef
1 clove of garlic, finely chopped
100 g breadcrumbs
2 eggs
Salt
Pepper, freshly ground
Paprika powder
2 tsp. medium-hot mustard
To glaze:
1 egg yolk
Water

Preparation

Dice the capsicums and slice the spring onion.

Mix the minced meat with the vegetables, garlic, breadcrumbs, eggs, spices and mustard.

Grease a loaf tin (approx. 30 cm) and line with baking paper. Roll out the pastry (approx. 45 x 50 cm). Line the loaf tin with the pastry so that the amount of pastry hanging over the sides is about the same as the depth of the loaf tin. Fill with the meat mixture and fold up the overhanging pastry to form the lid of the pie. Brush the lower edges with water and press to seal the pie.

Cut 3 diamonds (3 x 3 cm) out of the lid. Use the offcuts of pastry to decorate the lid.

Whisk the egg yolk with some water, brush over the pastry and bake.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	180–200 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	20 minutes after starting the programme
2nd burst of steam	After another 15 minutes
Duration	55–65 minutes

Cheese pie

Preparation time 130–140 minutes
8 slices

Dough ingredients
1 cube of fresh yeast (42 g)
150 ml milk, lukewarm
150 g rye flour
200 g strong white flour
30 g butter
1/2 tsp. salt
1/2 tsp. sugar
Filling ingredients
300 g soft cheese
2 small red capsicums
2 small red onions
2 tbsp. chives, chopped
Salt
Coarsely ground black pepper
Chilli powder
To sprinkle on top:
4 tbsp. pumpkin seeds

Preparation

Dissolve the yeast in lukewarm milk. Then add to the remaining ingredients and knead until you get a smooth pliable dough. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 45 minutes.

Finely dice the cheese. Dice the capsicums and onions and mix with the chopped chives. Season with salt, pepper and chilli powder.

Roll the dough out onto a floured surface into a square (approx. 40 x 40 cm). Drape over a greased shallow square dish (approx. 20 x 20 cm) with the corners offset. Place the filling on the dough and fold the edges up over the filling, pressing them together to seal. Cut 5 diamonds (approx. 3 x 3 cm) out of the lid and use them to decorate the top of the pie.

Brush with water and scatter pumpkin seeds over the top. Bake until golden and leave to stand for about 30 minutes before serving.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	3
Temperature	170–190 °C
Water volume	Approx. 300 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
3rd burst of steam	After another 10 minutes
Duration	50–60 minutes

Hints and tips

The pie is very good as a starter or as a light main together with a salad.

Tortellini, ham and rocket bake

Preparation time 60–70 minutes
Serves 6

Ingredients
125 g rocket
100 g air-dried ham
300 ml cream
400 g sour cream
Salt
Pepper
800 g fresh tortellini
300 g cherry tomatoes, halved
2 tbsp. pine nuts, roasted
50 g Parmesan cheese, freshly grated
50 g Emmental cheese, grated

Preparation

Wash the rocket, dry and shred, along with the ham. Mix the cream with the sour cream and season with salt and pepper.

Mix the tortellini with the tomato halves, rocket and ham, place in a greased casserole dish (approx. 20 x 30 cm) and top with the sauce.

Sprinkle with pine nuts, Parmesan and grated Emmental, and bake until golden.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	170–190 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	10 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	40–50 minutes

Mushroom cannelloni

Preparation time 75–85 minutes
Serves 4

Ingredients
16 cannelloni
Filling ingredients
1 onion
150 g cooked ham
350 g mushrooms
1 tbsp. oil
75 g feta cheese
100 g mozzarella
150 g cream cheese
Salt
Pepper
300 ml stock
100 g sour cream
For browning:
100 g grated Gouda cheese

Preparation

Dice the onion, ham and mushrooms. Heat the oil in a pan and gently fry the onion. Add the ham and continue to fry gently for a short while. Add the mushrooms and fry until there is no water in the pan.

Crumble the feta and grate the mozzarella. Add the cooled mushroom mixture and the cream cheese and mix well. Season with salt and pepper to taste.

Fill the cannelloni with the mixture and place in a greased casserole dish (approx. 25 x 30 cm).

Mix the sour cream into the stock and pour over the cannelloni. Sprinkle with cheese and bake until golden.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	170–190 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	10 minutes after starting the programme
2nd burst of steam	After another 20 minutes
Duration	45–55 minutes

Hints and tips

Try using a piping bag (without the nozzle) to fill the cannelloni.

Dumplings with plum compote

Preparation time 110–120 minutes
Serves 6

Ingredients
500 g plain flour
1 cube of fresh yeast (42 g)
50 g sugar
250 ml milk, lukewarm
1 tsp. ground cinnamon
A pinch of salt
100 g softened butter
1 egg
120 g plum compote
To dust:
40 g icing sugar

Preparation

Crumble the yeast into the milk. Combine with the flour, sugar, cinnamon, salt, butter and egg and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for 20–30 minutes.

Form 12 small balls, make a well in the side of each and fill with 1 tbsp. plum compote. Then press the sides together again to seal. Place the dumplings with the sealed side down in a greased ovenproof dish (approx. 20 x 30 cm).

Cover the dumplings and prove in the oven again at 35 °C on Conventional Heat for 20 minutes. Then bake until golden.

Decorate with icing sugar and serve with custard.

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	2
Temperature	150–170 °C
Water volume	Approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	35–45 minutes

Hints and tips

Instead of plum compote, you can also use damson halves for the filling. Sprinkle the damsons with some sugar, close the dumplings and dust with icing sugar.

Sweet cherry soufflés

Preparation time 40–50 minutes
Makes 8

Ingredients
Butter
50 g ground nuts
200 g morello cherries
2 egg yolks
80 g icing sugar
Pulp of 1 vanilla pod
250 g quark
20 g cornflour
2 eggs
To dust:
40 g icing sugar

Settings

Oven function	Moisture Plus
No./Type of bursts of steam	Auto
Temperature	170–190 °C
Water volume	Approx. 150 ml
Shelf level	2
1st burst of steam	Automatic
Duration	20–30 minutes

Preparation

Butter 8 ramekins and sprinkle with the nuts.

Drain the cherries and place them in the ramekins.

Whisk the egg yolks with 60 g icing sugar. Fold in the vanilla pulp, quark and cornflour. Whisk the egg whites with the remaining icing sugar until stiff and carefully fold into the mixture.

Pour the mixture into the 8 ramekins (∅ 7–8 cm), place on a universal tray, and put in the pre-heated oven. Pour approx. 1 litre of warm water into the universal tray and bake in a water bath.

Dust with icing sugar before serving.

Miele Australia Pty. Ltd.
ABN 96 005 635 398

Miele Center and Head Office Melbourne:
1 Gilbert Park Drive
Knoxfield, VIC 3180

Miele Center and Office Melbourne:
206-210 Coventry Street
South Melbourne, VIC 3205

Miele Center and Office Sydney:
3 Skyline Place
Frenchs Forest, NSW 2086

Miele Center and Office Brisbane:
39 Harvey Street North
Eagle Farm, QLD 4009

Miele Center and Office Adelaide:
83-85 Sir Donald Bradman Drive
Hilton, SA 5033

Miele Center and Office Perth:
205-207 Stirling Highway
Claremont, WA 6010

1300 4 MIELE (1300 464 353)

www.miele.com.au



Miele New Zealand Limited
Head Office:
Unit L, 10-20 Sylvia Park Road
Mt Wellington, Auckland 1060

Miele Center Auckland:
8 College Hill
Freemans Bay, Auckland 1011

Telephone:
0800 4 MIELE (0800 464 353)

www.miele.co.nz

Miele Global Headquarters Germany
Miele & Cie. KG
Carl-Miele-Straße 29
33332 Gütersloh
Federal Republic of Germany

Miele

H6160B; H6260B

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